	HARD ROC	K CAFE STANDARD RECIF	PE				
	DO NOT VARY	FROM THESE STAN	DARDS				
ITEM	CHEESECAKE E	BATTER		ID#:BATT - 02			
SHELF LIFE:	5 DAYS		DATE ISS	UED:2/4/2011			
			PORTI	ONS:Gallon			
	YI	ELD: 1.5 - gal / 5.7 - l	3 - gal / 11.36 - I	6 - gal / 22.7 - l			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	1.5 - gal / 5.68 - I	3 - gal / 11.36 - I	6 - gal / 22.71 - l			
	CHEESE CREAM SUGAR GRANULATED EXTRACT VANILLA EGGS	7 lb + 8 oz / 3.4 Kilog 2 cup 1 TBL 13 Each	15 lb / 6.8 Kilog 1 qt / 946 ml 2 TBL 26 Each	30 lb / 13.61 Kilog 2 qt / 1.89 l 1/4 cup 52 Each			
TED 4	Danier and the second of the section of the	PREPARATIO	~	dille attacker at an law and a			
STEP 1	Be sure cream cheese is fully softened. If until smooth about 5 minutes. Be sure to						
STEP 2	Change to a wire whip attachment. Add sagain before proceeding.						
STEP 3	With the mixer running on the second sp						
STEP 4	egg is fully blended in before adding the Place in proper container. Use spatula to and store under 40ŰF /5ŰC refrigeratio	scrape all batter into contai					
	NOTE: THE FINISHED BATTER SHOULD REFRIGERATED FOR A MINIMUM OF 8 HOURS BEFORE BEING USED. THIS ALLOWS THE AIR TO ESCAPE TO ACHIEVE A MORE DENSE CHEESECAKE.						
		EQUIPMEN					
	HOBART MIXER	SPATULA	CONTAINER WITH LID				
	ALL THE WORK AREA, EQUIMPENT, C ATION OR STORAGE OF THIS PRODUC TS!			DR.			
	nual is for the exclusive use of the Hard Ro	2/4/2011 4:11:32 PM	2011 WINTER CORE Duplication and distrib				

	HARD ROCK C	AFE STANDARD RECIPE			
	DO NOT VARY FF	ROM THESE STANDAR	RDS		
ITEM	MALT MOUSSE CAKE (T	OPPING)	ID#	BKRY - 01	
SHELF LIFE	4 DAVE		DATE ISSUED:	3/6/2012	
			PORTIONS	portion	
	YIELD	0:10 - cup / 2.4 - I			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - portion			
<u>CSC - 21</u>	10" CHOCOLATE CAKE ROUND 10" CARDBOARD CAKE CIRCLES CHOCOLATE GANACHE (SCRATCH)	1 Each 1 Each 1 cup			
STEP 1 STEP 2	PREPERATION Place the cake round on top of the cardboard circle. Then place the cake with cardboard circle on top and center of a turntable. Pour 1/2 cup of warm ganache into the center of the cake. Using an off-set spatula evenly spread ganache to the edge of the tothe cake. Be sure to spread it evenly over the entire cake. Place in the refrigerator to 20 to 30 minutes until the ganache "sets under the ganache has set-up, finish assembling the cake by spreading 1/2 cup of ganache with the off-set spatula around the off-the cake.				
	NOTE: DO NOT LEAVE IN THE REFRIGERAT		T THE SET UP TIME.		
	ELECTRIC MIVER WITH BARRIE ATTACHM	EQUIPMENT	WITH I D MEACHDING OF	IDC OFF CET CDATIII A	
	ELECTRIC MIXER WITH PADDLE ATTACHM CAKE TURNTABLE	ENT PLASTIC CONTAINER	WITH LID MEASURING CO	JPS OFF-SET SPATULA	
	IAT ALL THE WORK AREA, EQUIMPENT, CO ARATION OR STORAGE OF THIS PRODUCT IANTS!				

		K CAFE STANDARD RECIPE	
	DO NOT VARY	FROM THESE STANDAR	RDS
ITEM:	MALT MOUSSE CAKE	(ASSEMBLY)	ID# : BKRY - 01.1
SHELF LIFE:	4 DAYS		DATE ISSUED: 3/6/2012
			PORTIONS: portion
	YII	LD: 10 - cup / 2.4 - I	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - portion	
	10" CHOCOLATE CAKE ROUND	1 Each	
	10" CARDBOARD CAKE CIRCLES	1 Each	
	CHOCLATE MALT MOUSSE (MIX)	3 1/2 cup	
	CHOCOLATE GANACHE (SCRATCH)	1/3 cup	
	CHOCOLATE GANACHE (SCRATCH) in a squirt bottle, warm	1 cup	
	iii a squiit bottie, waiiii	DPEDER ATION	

PREPERATION

- STEP 1 Place cake and cardboard circle on the bottom plate of a 10in Spring Form Pan (SFP). Place the SFP collar around the cake and secure the latch.
- STEP 2 Place mousse on top of the cake and fill in the void to the top of the collar. Be sure to have a smooth level top. Cover with plastic wrap and place in the refrigerator for 1 to 2 hours to set up. When the cake has set up. Remove from the refrigerator.
- STEP 3 With a sharp thin blade (spatula or paring knife) insert the blade in-between the outer edge of the cake and the inner collar of the SFP. Cut around the whole perimeter of the cake to loosen the SFP collar. Unhinge the latch and remove the collar. Place cake on the turntable. With an offset spatula, carefully frost the outside of the cake with warm genache. You may have to frost over the are twice to get it frosted smoothly.
- With the ganache squirt bottle start at the top (12 o'clock) of the cake, come down 1/2 inch, starting at the left and going to the right apply a straight line across the cake. Repeat more lines about a 1/2 inch apart all the way down the cake (review training video). When you are finished, turn the turntable 45 degrees clockwise. Repeat the 1/2 line process to create a lattice look to the cake (See photos.) When finished place cake into the walk-in to set up. Once set up the cake may be covered with plastic wrap.

ELECTRIC MIXER WITH PADDLE ATTACHMENT PLASTIC CONTAINER WITH LID OFF-SET SPATULA SQUIRT BOTTLE SPATULA

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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ITE	M: CHOCOLATE PEANU	T BUTTER PIE		ID#: BKRY - 02
SHE	LF 2 DAVE		DATE IS	SUED: 3/6/2012
LII			PORT	TIONS: slices
		YIELD:1 - pie	3 - pie	5 - pie
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - slices	18 - slices	30 - slices
			la co	1
	BUTTER UNSALTED CRUMB GRAHAM CRACKER COOKIE CHOCOLATE WAFER	1/4 cup 1 1/2 cup 1 cup	3/4 cup 1 1/4 qt / 1.07 l 3 cup	1 1/4 cup 2 qt / 1.77 l 1 1/4 qt / 1.18 l
	SUGAR GRANULATED CHEESE CREAM	1/4 cup 4 oz / 113 g	3/4 cup 12 oz / 340 g	1 1/4 cup 1 lb + 4 oz / 567 g
	SUGAR CONFECTIONERS MILK	1/4 cup 2 TBL	3/4 cup 1/3 cup	1 1/4 cup 2/3 cup
	CHIP CHOCOLATE SEMI SWEET PEANUT BUTTER CREAMY SUGAR GRANULATED	4 oz / 113 g 1 cup 2 TBL	12 oz / 340 g 3 cup 1/3 cup	1 lb + 4 oz / 567 g 1 1/4 qt / 1.18 l 2/3 cup
	CREAM HEAVY WHIPPING NUT PEANUT CHOPPED	1 cup 3/4 cup	3 cup 2 1/4 cup	1 1/4 qt / 1.18 l 3 3/4 cup
	SYRUP CHOCOLATE	2 TBL / 30 ml	1/4 cup + 2 TBL / 89	ml 1/2 cup + 2 TBL / 148 i
TEP 1	Combine the melted butter, graham cracke	PREPARA	=	how! Hoing a wire whip mix
IEF I	until all ingredients are fully incorporated. E sides. Firmly press the mixture over the en- cool under 40ŰF/5ŰC refrigeration. Rese	venly spread the mixture tire pie pan. Bake at 350Å	into a 9 inch pie pan over the b	oottom of the pan and on the
	NOTE: BE SURE TO EVENLY SPREAD 8	PRESS THE MIXTURE		
TEP 2	Using a Hobart mixer using the ballon whip mixture is creamy and fully incorporated.			·
TEP 3	Using a double boiler, melt the chocolate of chocolate from bowl. Mix until incorporated		e chocolate to the mixer. Use a	
TEP 5	Combine sugar and cream and add. Let mi minute until the mixture has a whipped app	x on medium speed until		
TEP 6	Using a spatula place the mixture into the p wrap and refrigerate for a minimum of 4 ho	repared crusted pie pan. urs before service.	,	·
TEP 7	Once properly chilled, evenly sprinkle 1/4 c	up of peanuts over pie. D EQUIPM		ach piece at the time of service
	MIXING BOWL W	IRE WHIP	HOBART MIXER	SPATULA
	DOUBLE BOILER 9"	PIE PANS		

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	HARD ROCK C	AFE STANDARD RECIPE		
	DO NOT VARY FF	ROM THESE STANDA	RDS	
ITEM	GARLIC TOAST		ID#	BKRY - 03
SHELF LIFE:	2 DAYS		DATE ISSUED	2/4/2009
			PORTIONS	slice
	YIELD	1 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	2 - slice		
BUTT - 01.1 STEP 1 STEP 2	ROLL HOAGIE MERLOT GARLIC BUTTER Remove the Merlot garlic butter from the walk-i easier to spread. Spread 1 TBL of the Merlot garlic butter on eac a clean container, butter side up in a single lay label, date, day dot and rotate. Place on line fo	h slice. Be sure to spread the er with deli paper between e	ne butter evenly and to the eceach layer so they don't stick	dges of the bread. Place in together. Cover with lid,
	CONTAINER WITH LID TABLESPOON	N MEASURING DEVICE	SPATULA DELI	OR LOGO PAPER
THE PREPA	AT ALL THE WORK AREA, EQUIMPENT, COURATION OR STORAGE OF THIS PRODUCT ANTS!	ARE CLEAN, SANÍTARY, A		

	HARD ROCK CA	FE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STANDAI	RDS	
ITEM	GARLIC TOAST		ID#: BKRY - 03.1	
SHELF LIFE	2 DAYS		DATE IS	SUED:3/6/2012
			POR'	TIONS:slice
	YIELD:1 - Each			
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - slice		
<u>BUTT - 01.1</u>		1 Each 2 TBL PREPARATION		
STEP 1	Remove the Merlot garlic butter from the walk-in easier to spread.	and hold at room temperat	ture for 30 minutes bef	fore making garlic toast. It will be
STEP 2	easier to spread. Spread 1 TBL of the Merlot garlic butter on each slice. Be sure to spread the butter evenly and to the edges of the bread. Place in a clean container, butter side up in a single layer with deli paper between each layer so they don't stick together. Cover with lid, label, date, day dot and rotate. Place on line for service or hold under 40ŰF/5ŰC refrigeration until needed. EQUIPMENT EQUIPMENT			
	CONTAINER WITH LID SPATULA T	ABLESPOON MEASURING	G DEVICE	DELI OR LOGO PAPER
	AT ALL THE WORK AREA, EQUIMPENT, COO RATION OR STORAGE OF THIS PRODUCT A ANTS!			DR

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **OUTRAGEOUS HOT FUDGE BROWNIE** ID#: BKRY - 04 ITEM: **SHELF** 4 DAYS **DATE ISSUED: 3/6/2012** LIFE: **PORTIONS:**brownie YIELD: 2 - hotel pans 4 - hotel pans 6 - hotel pans MEASURE **INGREDIENTS** PORTIONS PER BATCH 40 - brownie 80 - brownie 120 - brownie SUGAR GRANULATED 6 lb / 2.72 Kilog 12 lb / 5.44 Kilog 18 lb / 8.17 Kilog 1/3 cup **EXTRACT VANILLA** 1/2 cup 3 TBL 5 tsp 1 TBL **EXTRACT VANILLA** 2 1/4 tsp 7 tsp 5 tsp SPICE SALT IODIZE TABLE 1 1/2 tsp **BUTTER UNSALTED** 4 lb / 1.81 Kilog 8 lb / 3.63 Kilog 12 lb / 5.44 Kilog 3 lb / 1.36 Kilog **COCOA BAKERS** 1 lb / 454 g 2 lb / 907 g 2 lb + 10 oz / 1.19 Kilog 42 Each FLOUR AP 1 lb + 5 oz / 595 q3 lb + 15 oz / 1.79 Kilog 21 Each 63 Each **FGGS PREPARATION** STEP 1 Melt butter over medium heat. Preheat oven to 325°F/163°C NOTE: BE SURE TO HAVE OVENS CALIBRATED MONTHLY AND PALCE HANGING THERMOMETERS INSIDE. BE SURE BUTTER IS HOT BUT NOT BOILING IN ORDER TO MELT THE SUGAR. STEP 2 Mix sugar, vanilla, and salt in a mixing bowl for 3 minutes using ballon whip on speed #2. STEP 3 Add the hot melted butter into sugar while mixer is running. Mix for 5 minutes. Stop the mixer and add the cocoa powder. Mix for 2 minutes on speed #1. Stop the mixer, scrape down the sides and bottom of the bowl and then slowly add the flour. Mix for 2 minutes on speed #1. Scrape down sides and bottom of the bowl. Add the eggs one at a time to the mixture while it is running on speed #1. Mix for 4 minutes or until mixture is smooth texture. STEP 4 NOTE: DO NOT ADD THE EGGS ALL AT ONCE. ADDING THE EGGS SHOULD TAKE ABOUT 2 MINUTES FOR A ONE TIME BATCH. STEP 5 Spray the 2" hotel pans with food release spray coating the sides well. Line the 2" hotel pans with parchment paper and spray it with pan release spray. Pour 3 qt/2.8 l (6 3/4 lb/3.1 kg) into each 2 inch hotel pan. Use a rubber spatula to push the batter into the corners. Gently slam 2 inch hotel sheet pans down on a level surface to level out brownie mixture and to get rid of any air pockets. Bake in a 325ŰF/163ŰC convection oven for 55 minutes or until fully baked. Brownies are fully baked when a toothoick inserted into the center of the brownie pulls out clean. Remove from the Oven. NOTE: WEIGH THE MIXTURE OUT IN MEASURING JUG AS WELL AS THE VOLUME MEASURE. NOTE: DO NOT LEAVE IN OVEN TO COOL. STEP 5 Transfer to a cooling rack and cool to room temperature, for no more than 30 minutes. Cover with plastic wrap. Label, date, initial and day dot. Store at room temperature. NOTE: BROWNIE CAN BE STORED AT ROOM TEMPERATURE IN A CONTAINER WITH LID UNLESS YOUR LOCAL **HEALTH DEPARTMENT STATES OTHERWISE EQUIPMENT** STAINLESS STEEL MIXING BOWL HOBART MIXER HALF SHEET PANS 2 QUART MEASURING CUP MEASURING CUPS MEASURING SPOONS **SPATULA** INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR

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	HARD RC	OCK CA	FE STANDARD RECIPE		
	DO NOT VAR	Y FR	OM THESE STANDAR	RDS	
ITEM		UTTIN	G OF)	ID#:	BKRY - 04.1
SHELI LIFE				DATE ISSUED: 3/6/2012	
			PORTIONS:	brownie	
	,	YIELD:	20 - brownie		
	INGREDIENTS		MEASURE		
	PORTIONS PER BATCH		20 - brownie		
<u>BKRY - 04</u>	OUTRAGEOUS HOT FUDGE BROWNIE		1 hotel pans	l	
STEP 1 STEP 2 STEP 3	PREPARATION Score the brownie around the edge where the brownie meets the pan. Turn the pan upside down onto a cutting board and tap the bottom until the brownie comes out onto the cutting board. Cut the brownie, along the long side of the brownie every 3 3/4 inch/9.5 cm to make 5 equal sections and every 2 3/4 inch/7 cm along the shorter side of the brownie to make 4 equal sections. This will yield 20 portions. Individually wrap each portion with plastic wrap. Place in proper container. Cover wtih lid, label, date, initial and day dot. Store at room temperature.				
	NOTE: BE SURE TO WEAR SAFETY GLOVE WHEN CUTTING BROWNIES. MEASURE BROWNIE FROM LOWER EDGE. PORTION PIECES NEED TO BE A MINIMUM OF 2 3/4 INCH/7 CM X 3 3/4 INCH/9.5 CM EACH. USE ENTIRE BROWNIE. DO NOT CUT OFF EDGES. THE DIMENSIONS FOR THE FULL BROWNIE ARE 11 INCH/28 CM WIDE X 19 INCH/48 CM LONG. NOTE: BROWNIES DO NOT NEED TO REFRIGERATE UNLESS OTHERWISE REQUIRED BY YOUR LOCAL HEALTH DEPARTMENT.				
			EQUIPMENT		
	CUTTING BOARD KNIF	FE	PLASTIC WRAP	CONTAINER WITH	LID
	SAFETY GLOVE RUL	.ER			
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM					

CONTAMINANTS!

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	HARD BOCK	CAFE STANDARD RECI	DE	
			. –	
		FROM THESE STAN		
ITEM:	CREME BRULEE PIE			ID#: BKRY - 05
SHELF LIFE:	3 DAYS		DATE ISSU	JED: _{2/4/2011}
			PORTIC	NS:Cup
	YIE	LD:1 - pie	3 - pie	5 - pie
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	3 - cup / 710 - ml	9 - cup / 2.13 - I	15 - cup / 3.55 - I
	CREAM HEAVY WHIPPING	1 2/3 cup	1 1/4 qt / 1.18 l	2 qt / 1.96 l
	CORN STARCH MILK CONDENSED CAN EGG YOLKS	3 TBL 1 can 3 Each	1/2 cup 3 can 9 Each	1 cup 5 can 15 Each
	BUTTER UNSALTED	3 Each 1 TBL	9 Each 3 TBL	1/3 cup
	EXTRACT VANILLA	1 TBL	3 TBL	1/3 cup
	SHELL PIE 9 INCH	1 shell	3 shell	5 shell
	SUGAR GRANULATED	1/4 cup	3/4 cup	1 1/4 cup
		PREPARATI	ION	
	In an appropriate sized sauce pan over me the corn starch is completely dissolved into		y cream and add corn starc	h. Use a wire whip and stir until
	Add condensed milk and egg yolks and mi	ix until fully incorporated. L	et cook until mixture thicke stir with wire whip to fully	ns and starts to bubble. r incorporate.
	Using the tines of a fork, poke holes on the		pie crust. Pour 6 cup of the	mixture into pie shell. Use
	spatula to remove remaining mxiture into t			
	Place under 40°F/5°C refrigeration to cool for a minimum of 2 hours. Once chilled, evenly cover the pie with 1/4 cup of granulated sugar for each pie. Cover with plastic wrap. Label, date, initial and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT			
	HOBART MIXER W/PADDLE AND BALL		SPATU	JLA PLASTIC WRAP
	ALL THE WORK AREA, EQUIMPENT, CO TION OR STORAGE OF THIS PRODUCT IS!			R

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			_		
	HARD ROCK CA	FE STANDARD RECIPI	Ē		
	DO NOT VARY FRO	OM THESE STAND	ARDS		
ITEM:	ITEM: CHEESECAKE CRUST			ID#:BKRY - 06	
SHELF LIFE:	3 DAYS		DATE ISSI	JED:3/6/2012	
			PORTIC	ONS:crust	
	YIELD:	1 - crust	2 - crust	4 - crust	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - crust	2 - crust	4 - crust	
			•		
		3 1/2 cup 1/3 cup	1 3/4 qt / 1.66 l 3/4 cup	3 1/2 qt / 3.31 l 1 1/2 cup	
		PREPARATION			
STEP 1	Place the graham cracker crumb mixture into a butter a ltitle at a time and mix together. Continu	suitably sized, clean, sa ue adding the butter a li	anitary mixing bowl. Add rettle at a time until thorough	oom temperature melted hly mixed.	
STEP 2	Measure 1 lb/454g of the mixture into each 10"	spring pan. Press mixtu	re into pans to form 1/4" t	hick crust, first up the sides,	
	then over the bottom. Cover with plastic wrap, label, date, initial and day dot. Refrigerate for 30 minutes before using. NOTE: USING TASTING SPOON, TASTE THE CRUMB MIXTURE TO MAKE SURE THE WALNUTS HAVE NOT BECKED. IF RANCID DO NOT USE.				
		EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	10" SPRING PAN	KITCHEN SPOON	MEASURING CUPS	
	MEASURING SPOONS				
INCLIDE THAT	ALL THE WORK AREA FOLLIMPENT COOK	NO LITENCII C. AND O	ONTAINEDS LISED FOR	THE	
	ALL THE WORK AREA, EQUIMPENT, COOKII OR STORAGE OF THIS PRODUCT ARE CLE 'S!			IHE	
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	HARD ROCK CA	FE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STANDAR	RDS	
ITEM:	CHEESECAKE (PREP	OF)	ID#:BKRY - 07	
SHELF LIFE:			DATE ISSUED:	3/6/2012
			PORTIONS:	slice
	YIELD:	1 - cake		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - slice		
BATT - 02 FILL - 02 STEP 1	CHEESECAKE BATTER CHEESECAKE TOPPING Preheat oven to 250ŰF/120ŰC. Pour batter int minutes or until light brown on top and a congea approximately 2 hours). Place directly on rack at NOTE: LET COOL AT ROOM TEMPERATURE	lled consistency. (Bake at 25 nd rotate as needed to ensu	50°F/120°C in a convectio re even browning. Remove fi	n oven on low fan for rom oven.
STEP 2	WELL CHILLED AND FIRM. After chilling, use a spatula to spread 1 cup of to cheesecake with 10 cut pie marker. Cover with prefrigeration.			
	SPATULA PLASTIC WRAP	N	MEASURING CUPS	
	AT ALL THE WORK AREA, EQUIMPENT, COO RATION OR STORAGE OF THIS PRODUCT A INTS!			

ITEM		BUTTER GRAHAM CRACK	ER CRUMBS	ID	#: <mark>BKRY - 08</mark>
SHELF LIFE		1 DAYS		DATE ISSUE	D:3/6/2012
				PORTION	S: <mark>Ounce</mark>
		YIEL	D:8 - oz / 227 - g		
		INGREDIENTS	MEASURE		
	POR	TIONS PER BATCH	8 - oz / 227 - g		
	CRUMB GRAHA BUTTER UNSA		1 3/4 cup 3 TBL		
STEP 1 STEP 2	little at a time and mix together with a wire whip. Continue adding the butter a little at a time until thoroughly mixe				
	WIRE WHIP	MEASURING SPOONS	FOOD PROCESSOR	STAINLESS STEEL	MIXING BOWL

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	HARD ROC	K CAFE STANDARD REC	CIPE	
		FROM THESE STAI		
ITEM:				ID#:BKRY - 09
SHELF LIFE:	4 DAYS		DATE IS	SUED:3/6/2012
			PORT	TIONS:slice
	YI	ELD:3 - pie	6 - pie	9 - pie
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	18 - slice	36 - slice	54 - slice
	CHOAD CDANIII ATED	2.4/4	4 4 / 4 - + / 4 07	h 0/4 mt / 4 C l
	SUGAR GRANULATED SUGAR BROWN DARK	2 1/4 cup 12 oz / 340 g	1 1/4 qt / 1.07 l 1 lb + 8 oz / 680 g	1 3/4 qt / 1.6 l 2 lb + 4 oz / 1.02 Kilog
	FLOUR AP	2 1/4 cup	1 1/4 qt / 1.07 l	1 3/4 qt / 1.6 l
	EGGS	8 Each	16 Each	24 Each
	CREAM HEAVY WHIPPING	3/4 cup	1 1/2 cup	2 1/4 cup
	EXTRACT VANILLA	2 1/4 tsp	5 tsp	7 tsp
	BUTTER UNSALTED	12 oz / 340 g	1 lb + 8 oz / 680 g	2 lb + 4 oz / 1.02 Kilog
	CHIP CHOCOLATE SEMI SWEET	3 cup	1 1/2 qt / 1.42 l	2 1/4 qt / 2.13 l
	FLOUR AP	1 1/2 oz / 43 g	3 oz / 85 g	4 1/2 oz / 128 g
	NUT PECAN CHOPPED PIE SHELL 9"	2 1/4 cup 3 shell	1 1/4 qt / 1.07 l 6 shell	1 3/4 qt / 1.6 l - 9 shell
		0 0.10.11	p onon	p onon
		PREPARATI	-	
STEP 1	Remove the frozen pie shells from the free			
STEP 2 STEP 3	Sift the sugars and flour together into a su In a seperate mixing bowl, combine eggs,			
STEP 4	Add the egg, cream and vanilla mixture to	the sugar and flour mixtur	WIISK. Se and gently stir with a whi	isk until ingredients are
OILI 4	completely incorporated into one another.		e and gently stil with a will	sk until ingredients are
STEP 5	Add the room temperature butter to the ba		vhisk until ingredients are o	completely incorporated into one
	another.	,	G	. , ,
	NOTE: CHOCOLATE CHIPS WILL MELT	TIF THE BUTTER IS WAR	RMER THAN ROOM TEMP	PERATURE
STEP 6	In a seperate clean, dry mixing bowl comb			
OTED 7	coating of flour. Add the chopped pecans			
STEP 7	Divide batter evenly (3 1/2 cup) into each NOTE: EACH PIE=3 1/2 CUPS BATTER	of the thawed pie shells ar	nd place directly on the over	en racks.
	NOTE: DO NOT ATTEMPT TO SAVE OR		EMAINING FILLING	
STEP 8	Bake in convection oven on low fan for 1 1 unevenly. Remove from oven and let cool.	1/2 hours at 250°F/120°		needed if they are browning
STEP 9	Mark pies with a 6 cut pie marker. Wrap w		to initial and day dot Store	under 40å°F/5å°C
OTEL 5	refrigeration. Hold at room temperature du	irina service.	ic, illitial and day dot. Otorc	diaci 40A 175A G
	Tomgeration Flora at Foom tomporators as	EQUIPMEN	NT	
	STAINLESS STEEL MIXING BOWL	WIRE WH		MEASURING CUPS
	MEASURING SPOONS			
	ALL THE WORK AREA, EQUIMPENT, CO I OR STORAGE OF THIS PRODUCT ARE			R THE
CONTAMINANT		. OLLAN, SANITAKI, AN	DINELINON	
	ual is for the exclusive use of the Hard Per		2012 CODE MENII	

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	HARD ROCK CA	AFE STANDARD RECIPE			
	DO NOT VARY FR	OM THESE STANDAR	RDS		
ITEM:	PAR BAKED PIE SHEI	LLS	ID#:	BKRY - 10	
SHELF LIFE:			DATE ISSUED:	3/6/2012	
			PORTIONS:	shell	
	YIELD:	1 - shell			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - shell			
	PIE SHELL 9" thawed	1 Each			
STEP 1 STEP 2					
the pie shells on a sheet pan. Place sheeted pie shells in a pre-heated convection oven at 325ŰF/165ŰC with the far 18-20 minutes until set and the shell is a light golden brown. Remove from the oven and let cool to room temperature EQUIPMENT				°C with the fan on low for	
	FORK SHEE	T PANS			
	AT ALL THE WORK AREA, EQUIMPENT, COC RATION OR STORAGE OF THIS PRODUCT A ANTS!				

	HARD ROC	K CAFE STANDARD REC	IPF		
		FROM THESE STAN	·· -		
ITEM:				ID#:BKRY - 11	
SHELF LIFE:		·· • · · · · ·		JED: 3/6/2012	
	5 21116			NS:cake	
	YI	ELD: 7.5 - cup / 1.8 - l	22.5 - cup / 5.32 - I	37.5 - cup / 8.9 - I	
	INGREDIENTS	MEASURE	•		
	PORTIONS PER BATCH	1 - cake	3 - cake	5 - cake	
				L	
	SPRAY PAN RELEASE NUT WALNUT CHOPPED FLOUR BAKERS SUGAR GRANULATED BAKING POWDER SPICE SALT IODIZE TABLE BUTTER UNSALTED OIL SALAD PUDDING VANILLA MIX	1 as needed 1/2 cup 2 cup 1 1/2 cup 4 tsp 1 tsp 1/2 cup 3 TBL 3 1/2 oz / 99 q	3 as needed 1 1/2 cup 1 1/2 qt / 1.42 l 1 1/4 qt / 1.07 l 1/4 cup 1 TBL 1 1/2 cup 1/2 cup 1/0 1/2 oz / 298 q	5 as needed 2 1/2 cup 2 1/2 qt / 2.37 2 qt / 1.77 1/2 cup 5 tsp 2 1/2 cup 1 cup 1 lb + 1 1/2 oz / 496 g	
	MILK OIL SALAD RUM BACARDI SELECT EXTRACT VANILLA EGGS NUT WALNUT CHOPPED	1/2 cup 1/2 cup 1/3 cup 2 tsp 4 Each 1/2 cup	1 1/2 cup 1 1/2 cup 1 cup 1 cup 2 TBL 12 Each 1 1/2 cup	2 1/2 cup 2 1/2 cup 1 2/3 cup 10 tsp 20 Each 2 1/2 cup	
STEP 1	PREPARATION STEP 1 Using a 12 cup non-stick bundt pan, spray bottom,s ides and center with food release spray. Evenly sprinkle the walnuts over the bottom of the pan.				
STEP 2	Using a Hobart mixer with a balloon attach			powder, salt, butter cubes and	
STEP 3	vegetable oil. Mix for 3 minutes or until the mixture is a pebble like texture. While mixer is running, add pudding mix, milk, oil, rum, vanilla, eggs and walnuts. Mix for another 2 to 3 minutes. Stop mixer and scrape down the sides and bottom with a spatula. Mlx for another 2 to 3 minutes or until mixture is smooth. NOTE: ADD EGGS ONE AT A TIME			2 to 3 minutes. Stop mixer and s smooth.	
STEP 4	Bake cake at 325°F/165°C for 55 minut Place cake on wire rack to cool. Using a lo glaze. Reserve for the rum glaze.		holes throughout teh cake so		
	HOBART MIXER W/PADDLE AND BALL	• •		IPS MEASURING SPOONS	
	NON-STICK BUNDT PAN	CONTRICTION	SI ATOLA WLAGORING OC	JI O INIEMODININO DI DONO	
	TOTAL DESIGNATION				
	T ALL THE WORK AREA, EQUIMPENT, (SATION OR STORAGE OF THIS PRODUC NITES			₹	

CONTAMINANTS!

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TEM: CARIBBEAN RUM CAKE GLAZE HELF			ID#: <mark>BKRY - 11.1</mark>		
FRESH DA	ILY	DATE ISS	UED:3/6/2012		
		PORTI	ONS:cake		
Y	IELD:2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.9 - I		
INGREDIENTS	MEASURE				
PORTIONS PER BATCH	1 - cake	2 - cake	4 - cake		
BUTTER UNSALTED	1/2 cup	1 cup	2 cup		
	•		1 cup		
			1 qt / 946 ml		
	= :==	•	1/2 cup 1 1/3 cup		
NOW BACANDI SELECT	173 cup	<u> 2</u> 73 cup	1 1/3 cup		
In a small sauce pot, add butter, water an	—		rum and vanilla and allow to		
cook for 1 minute to cook out the alcohol. Remove form heat. Usinga 3 oz ladle, pour the glaze evenly over the entire cake until					
of the glaze is gone. Once the glaze is fin	ie. Once the glaze is finished, allow the cake to cool completely for 4 to 6 hours at room temperature.				
SAUCE POT	WIRE WHIP	3 OZ LADI	I E		
	INGREDIENTS PORTIONS PER BATCH BUTTER UNSALTED WATER SUGAR GRANULATED EXTRACT VANILLA RUM BACARDI SELECT In a small sauce pot, add butter, water an cook for 1 minute to cook out the alcohol. of the glaze is gone. Once the glaze is fin	PRESH DAILY YIELD: 2 - cup / 473 - ml INGREDIENTS MEASURE PORTIONS PER BATCH 1 - cake BUTTER UNSALTED 1/2 cup WATER 1/4 cup SUGAR GRANULATED 1 cup EXTRACT VANILLA 2 TBL RUM BACARDI SELECT 1/3 cup PREPARATI In a small sauce pot, add butter, water and sugar. Mix together until the cook for 1 minute to cook out the alcohol. Remove form heat. Using a 3 of the glaze is gone. Once the glaze is finished, allow the cake to cool EQUIPMEN	PORTIONS PER BATCH 1 - cake PORTIONS PER BATCH 1 - cake 2 - cake BUTTER UNSALTED MATER 1/2 cup 1/2 cup 1/2 cup 1/2 cup SUGAR GRANULATED 1 cup EXTRACT VANILLA 2 TBL 1/3 cup PREPARATION In a small sauce pot, add butter, water and sugar. Mix together until the butter is melted. Add the recook for 1 minute to cook out the alcohol. Remove form heat. Usinga 3 oz ladle, pour the glaze ever of the glaze is gone. Once the glaze is finished, allow the cake to cool completely for 4 to 6 hours EQUIPMENT		

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ITEM	CARIBBEAN RUM CAKE 1	TOPPING		ID#:BKRY - 11.2	
SHELF LIFE	FRESH DAILY		DATE ISSU	JED:3/6/2012	
			PORTIC	DNS:cake	
	YIELD	2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.9 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - cake	2 - cake	4 - cake	
		•	<u>.</u>	•	
	CHEESE CREAM	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g	
<u> 3KRY - 11.1</u>	CARIBBEAN RUM CAKE GLAZE	1/2 cup	1 cup	2 cup	
		PREPARATIO	~		
STEP 1	Using a Hobart mixer with the paddle attachm cheese is smooth. Add the rum glaze and mix			ing bowl. Mix until cream	
STEP 2	Using a spatula place into a line insert pan. C refrigeration.			e under 40°F/5°C	
	EQUIPMENT				
	HOBART MIXER W/PADDLE AND BALLOO	N ATTACHMENTS	SPATULA LINE	INSERT PAN WITH LID	

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ITEN	APPLES	(CUTTING OF	")		D#: <mark>BKRY - 12</mark>
SHELF LIFE	FRE	ESH DAILY		DATE ISSU	ED: 3/6/2012
				PORTIO	NS:Pound
		YIELD:4	.8 - lb / 2.2 - Kilog		
	INGREDIENTS	N	MEASURE		
	PORTIONS PER BA	TCH 4	l.8 - lb / 2.18 - Kilog		
				•	•
	APPLES GRANNY SMITH	1	as needed		
			PREPARATION		
	NOTE: APPROXIMATELY 12	PEELED APPL		4.8 LB/2.2 KG	
STEP 1	Peel apples using a peeler or a			110 25/212 110	
	NOTE: BE SURE TO USE SAI		WHEN CUTTING AF	PLES.	
STEP 2	Cut apple in half lengthwise (fro	om top to bottor	n) and core out the ce	nter portion containing	the seeds.
STEP 3	Cut apple into 1/4" slices and p				
	NOTE: BE SURE TO KEEP APPLES IN WATER WITH A TOUCH OF LEMON JUICE, WHILE SLICING, SO				
	APPLES DO NOT BROWN.				
STEP 4	When ready for use remove immediately from liquid and dry.				
			EQUIPMENT		
	APPLE PEELER	PARING KN	NIFE C	UTTING BOARD	LEXAN
	SAFETY GLOVE				

	DO NOT VA	RY FROM THESE STA	NDARDS	
ITEM				ID#:BKRY - 13
SHELF LIFE	2 DA	AYS	DATE ISS	UED:3/6/2012
			PORTI	ONS: portion
		YIELD:1 - hotel pan	2 - hotel pan	4 - hotel pan
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	15 - portion	30 - portion	60 - portion
	FLOUR AP SUGAR GRANULATED SPICE SALT IODIZE TABLE BUTTER UNSALTED WATER WATER	3 cup 2 TBL 1 tsp 1 cup 1/4 cup 2 TBL	1 1/2 qt / 1.42 l 1/4 cup 2 tsp 2 cup 1/2 cup 1/4 cup	3 qt / 2.84 I 1/2 cup 4 tsp 1 qt / 946 ml 1 cup 1/2 cup
STEP 1 STEP 2	In a large stainless steel mixing bowl Cut in the unsalted butter until mixtur NOTE: BUTTER MUST BE COLD.		It. Mix thoroughly with wire v	whip.
STEP 3	Sprinkle ice water, 1 TBL at a time, over flour mixture and knead lightly until mixture holds together. Press mixture toget to form a ball. Place ito a full hotel pan and cover with plastic wrap.			ether. Press mixture together
STEP 4	Let rest for 30 minutes, covered under NOTE: FULL HOTEL PAN - APPRO	er 40°F/5°C refrigeration.	ONS ARE 18 1/2in X 11in(4	7cm x 28cm)
	SHEET TRAYS STAIN MEASURING SPOONS	NLESS STEEL MIXING BOW		MEASURING CUPS

CONTAMINANTS!

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	HARD ROCK	CAFE STANDARD RECIPE			
	=	FROM THESE STAND			
IT	EM: APPLE COBBLER			D#: BKRY - 14	
SHELF LI	IFE: 1 DAYS		DATE ISSU	=D: 3/6/2012	
			PORTIO	NS:hotel pan	
	YII	ELD:1 - hotel pan	2 - hotel pan	4 - hotel pan	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - hotel pan	2 - hotel pan	4 - hotel pan	
	CREAM SOUR EGGS	2 lb + 8 oz / 1.13 Kilog 3 Each	5 lb / 2.27 Kilog 6 Each	10 lb / 4.54 Kilog 12 Each	
DIADY 10	SUGAR GRANULATED EXTRACT VANILLA SPICE SALT KOSHER	3 cup 2 TBL 5 tsp	1 1/2 qt / 1.42 l 1/4 cup 3 TBL	3 qt / 2.84 l 1/2 cup 1/3 cup	
<u>BKRY - 12</u>	APPLES (CUTTING OF)	4 lb + 13 oz / 2.18 Kilog	9 lb + 8 oz / 4.35 Kilog	19 lb + 4 oz / 8.71 Kilog	
		PREPARATION			
STEP 1 STEP 2 STEP 3	Add remaining dry ingredients and whisk Peel apples using a peeler or a pairing kn	Whisk sour cream and eggs in large bowl. Add remaining dry ingredients and whisk until well blended. Peel apples using a peeler or a pairing knife.			
STEP 4	NOTE: BE SURE TO USE SAFETY GLO				
STEP 5		Cut Apples in half from top to bottom and core out the center portion containing seeds. Slice the cored apple halves into 1/4" slices and place into the sour cream batter. Gently fold the apples slices into the sour cream batter.			
STEP 6	Divide the filling equally into the prepared				
	STAINLESS STEEL MIXING BOWL	WIRE WHIP MEAS	SURING CUPS ME	EASURING SPOONS	
	ALL THE WORK AREA, EQUIMPENT, COOI I OR STORAGE OF THIS PRODUCT ARE CI IS!			HE	

ITEM	APPLE COBBLER TO	PPING		ID#:BKRY - 15
SHELF LIFE	1 DAYS		DATE ISSU	JED:3/6/2012
			PORTIC	ONS:hotel pan
	YIEL	D:1 - hotel pan	2 - hotel pan	4 - hotel pan
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - hotel pan	2 - hotel pan	4 - hotel pan
	BUTTER UNSALTED FLOUR AP SUGAR BROWN DARK SUGAR GRANULATED SPICE CINNAMON GROUND SPICE SALT IODIZE TABLE NUT WALNUT CHOPPED	12 oz / 340 g 2 1/2 cup 1 cup 1 cup 3 TBL 1/2 tsp 8 oz / 227 g	1 lb + 8 oz / 680 g 1 1/4 qt / 1.18 l 2 cup 2 cup 1/3 cup 1 tsp 1 lb / 454 g	3 lb / 1.36 Kilog 2 1/2 qt / 2.37 l 1 qt / 946 ml 1 qt / 946 ml 3/4 cup 2 tsp 2 lb / 907 g
STEP 1	Cut cold butter into cubes. Pulse in food proc NOTE: DO NOT OVER MIX	PREPARATIO cessor with flour until mixt	• •	es.
STEP 2	Place flour mixture in a container and add reingredients are incorporated, squeeze the micobbler.	maining ingredients. Toss exture with your hands unt	mixture until ingredients a il it starts to bind together.	re combined. Once Reserve for finishing apple
		EQUIPMENT	•	
	ROBOT COUPE LEXAN	MEASURING CUPS	MEASURING	SPOONS

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	DO NOT VAR	Y FROM THESE S	TANDARDS		
ITEM		(COOKING)		ID#:	BKRY - 16
SHELF LIFE		3		DATE ISSUED:	3/6/2012
				PORTIONS:	Portion
	Y	/IELD:1 - hotel pan			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	20 - Portion			
	DOUGH COBBLER CRUST	2 Sheet			
BKRY - 14	thawed cobbler dough APPLE COBBLER FILLING	1 batch			
BKRY - 15	APPLE COBBLER TOPPING	1 Batch			
		PREPA	RATION		
STEP 1 STEP 2 STEP 3 STEP 4	Spray hotel pan with pan release, coating sides and bottom well. Lightly dust flour over a clean, sanitized and dry stainless steel table. Place cobbler dough ball on the table. Using gloved hands, press the dough ball to flatten. Flip dough over to get flour on the other side. Using a rolling pin, roll out dough evenly until it is large enough to cover the bottonm of the 2" hotel pan (18 1/2 in x11 in/47 cm x 28 cm) Gently pick up the dough and place it into the hotel pan. Be sure the dough covers the entire bottom of the hotel pan and is not running up the sides. Using the tines of a dinner fork, or dough docker, poke holes in the dough to prevent the dough from rising during baking. NOTE: IF USING PRE-MADE SHEETS, GO TO STEP 5 Place parchment paper completely over the scratch dough and use dried beans to weigh down the dough. Evenly fill the pan 1/2				
STEP 5 STEP 6 STEP 7 STEP 8	inch of beans. Bake in 350ŰF(177ŰC) convection oven, on low fan for 10 minutes. (This procedure is known as a blind baking th dough.) When done, remove pan from oven. Remove beans from parchment paper. Pour cobbler filling into full 2" hotel pan and distribute ingredients evenly. Place full hotel pan in preheated 350ŰF(177ŰC) convection oven on low fan for 45 minutes. Remove full hotel pan from convection oven and sprinkle cobbler topping evenly over the cobbler. Return full hotel pan into 350ŰF(177ŰC) convection oven for an additional 10 minutes. Remove and allow product to cool and setup prior to cutting. NOTE: CUT INTO 20 PORTIONS PER FULL 2" HOTEL PAN. CUT FOUR 2 3/4 in/7 cm PIECES ALONG THE SHORT SIDE AND FIVE 3 3/4 in/ 9.5 cm PIECES ALONG THE LONG SIDE				
			PMENT		
	KITCHEN GLOVES 2	" HOTEL PAN	FORK	PARCHMENT PAP	PER

CONTAMINANTS!

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		OCK CAFE STANDARD RECIPE RY FROM THESE STANDA		
ITEN				ID#:BKRY - 17
SHEL LIFE	F 2 DAY	s		JED:3/6/2012
	-		PORTIO	NS:slice
		YIELD:1 - cake		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - slice		
<u>SOP - 18</u>	SUGAR GRANULATED BUTTER UNSALTED OIL SALAD EGGS SPICE SALT IODIZE TABLE FLOUR AP BAKING SODA SPICE CINNAMON GROUND EXTRACT VANILLA SHREDDED CARROTS COCONUT SHREDS PINEAPPLE CRUSHED MIXER NUT WALNUT CHOPPED	2 cup 6 1/2 oz / 184 g 3/4 cup 4 Each 1/4 tsp 2 cup 2 tsp 2 TBL 1 tsp 3 cup 2 cup 1/2 cup 1 1/2 cup		
STEP 1	Lightly grease and flour three 9-inch lated flour from pans.			sure to remove any excess
STEP 2 STEP 3	Using a small mixer, combine together so Sift the salt, flour, cinnamon, and baking aside.			ents are well incorporated. Se
STEP 4 STEP 5 STEP 6	Add flour mixture into sugar mixture and Combine vanilla, carrots, coconut, pineal completely incorporated. Use a rubber spour batter (3 cup per pan) into the prepelace in a 350ŰF/177ŰC convection of Insert a toothpick into the center, it shoul and placing on cooling racks. Allow prodificating.	ople and walnuts and fold into mix patula to scrape down sides of the ared pans. Slam pans down on a yen on low fan. Bake for 45-55 mi d com out dry. Remove from the	cture. Mix on low speed untile bowl. hard surface to remove any nutes or until top is golden oven, and let cool 10 minute	y air bubbles from mixture. and springs back to the touch es before removing from pans
	CTAINLECC CTEEL MINING PONA!	EQUIPMENT		
	STAINLESS STEEL MIXING BOWL COOLING RACKS	HOBART MIXER	RUBBER SPATULA	PARCHMENT PAPER

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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		CK CAFE STANDA Y FROM THESI	E STANDARDS	
ITEM	CARROT CAP	(E ICING		ID#:BKRY - 17.1
SHELF LIFE	3 DAY	S		DATE ISSUED: 3/6/2012
				PORTIONS: cake
		YIELD:1 - cake		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - cake		
	CHEESE CREAM BUTTER UNSALTED JUICE LEMON FRESH EXTRACT VANILLA SUGAR CONFECTIONERS COCONUT SHREDS	1 lb + 8 oz 3/4 cup 5 tsp 1 TBL 1 1/4 qt / 1. 3/4 cup		
	NUT WALNUT CHOPPED	1 cup	l	
STEP 1 STEP 2 STEP 3 STEP 4	Using a small mixer, beat cream cheese Add lemon juice and vanilla. Mix until cor Add sugar gradually, mixing on low until s Fold in coconut and nuts. Scrape down s	and butter until smo nbined. smooth. ides of bowl.		
STEP 5	Place on cake layer on sheet tray and with a spatula spread icing over top to form a medium filling. Place second first, and top with a medium later of icing. Place final layer and top round side up and coat the top and sides of the with remaining icing. Refrigerate one hour to set icing. EQUIPMENT			
	RUBBER SPATULA MEASURING SPOONS	SHEET PANS	HOBART MIXER	MEASURING CUPS

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	HARD ROCK	CAFE STANDARD RECI	PE			
	DO NOT VARY F	ROM THESE STAN	IDARDS			
ITEM:	SIMPLE SYR	UP	ID#:BKRY - 19			
SHELF LIFE:			DATE ISSUED: 3/26/2012			
			PORTIONS: Gallon			
	YI	ELD:1 - gal / 3.8 - I				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - gal / 3.79 - l				
	WATER	1 gal / 3.79 l				
	SUGAR GRANULATED	10 lb / 4.54 Kilog	I I			
		PREPARATIO	DN .			
STEP 2	Mix water and sugar in heavy stock pot. Bring to boil and simmer for 10 minutes until water is clear. Place in plastic storage container. Let cool. Cover, label, date, initial and day dot. Syrup does not need to be refrigerated.					
	EQUIPMENT					
	STOCK POT/TILT SKILLET	KITCHEN SPOON	STORAGE CONTAINER WITH LID			
	VORK AREA, EQUIMPENT, COOKING AGE OF THIS PRODUCT ARE CLEAR					

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DO NOT V/II		NDARDS				
ITEM: CHOCOLATE CAK	DO NOT VARY FROM THESE STANDAR CHOCOLATE CAKE (SCRATCH)					
SHELF LIFE:		DATE IS	SUED: 3/6/2012			
1418-4		PORT	TIONS:slice			
	YIELD:1 - cake	2 - cake	4 - cake			
INGREDIENTS	MEASURE					
PORTIONS PER BATCH	10 - slice	20 - slice	40 - slice			
			•			
CHOCOLATE UNSWEETENED	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g			
WATER	1 cup	2 cup	1 qt / 946 ml			
BUTTER UNSALTED	1 cup	2 cup	1 qt / 946 ml			
SUGAR GRANULATED	3 1/2 cup	1 3/4 qt / 1.66 l	3 1/2 qt / 3.31 l			
EGGS	6 Each	12 Each	24 Each			
EXTRACT VANILLA	2 1/4 tsp	5 tsp	3 TBL			
FLOUR BAKERS	2 cup	1 qt / 946 ml	2 qt / 1.89 l			
FLOUR AP	2 cup	1 qt / 946 ml	2 qt / 1.89 l			
BAKING SODA	2 tsp	4 tsp	8 tsp			
SPICE SALT IODIZE TABLE	1 tsp	2 tsp	4 tsp			
MILK	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l			
	Preparati	on				
STEP 1 Combine hot water and unsweetened ch Using the mixer with the paddle attachmodule with the paddle with the paddle attachmodule with the paddle with th	ent, mix butter until fluffy. Ad extract. Step 1 slowly into mixture	d sugar slowly with mixer on from Step 2 using low spee	medium speed. Add eggs on			
TED 4 0 1: D 1 1 (1 11 11	incorporated. Combine Baker's flour, all purpose flour, baking soda and salt in a mixing bowl. With mixer on low speed, alternately add small					
			speed, alternately add small			
amounts of milk to flour mixture untill all						
STEP 5 Using 4 - 9" pans, coat the inside of pans	s with butter. Lightly flour the	pans. Shake out excess flou	r from pans. Pour 26 oz/725 g			
cake batter in each pan. Gently tap pans	on counter to remove exces	ss air pockets. Place pans int	o a 360A°F/177A°C oven on lov			
fan for 35 minutes. Test by inserting a to						
Remove from oven and allow to cool			cks. Let cakes cool for 1 hour			
befo	ore icing. Refer to BKRY - 2	.				
	EQUIPME	NT				
NSURE THAT ALL THE WORK AREA, EQUIMPEN	T, COOKING UTENSILS, A	ND CONTAINERS USED FO	R			

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1	HARD RO	CK CAFE STANDARD REC	CIPE		
	DO NOT VAR'	Y FROM THESE STA	NDARDS		
ITEM		KE ICING		ID#: <mark>BKRY - 21.1</mark>	
SHELF LIFE		DATE IS	SUED: 3/6/2012		
			PORT	IONS:cake	
	Y	(IELD: <mark>2 - cake</mark>	4 - cake	8 - cake	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	2 - cake	4 - cake	8 - cake	
	CREAM HEAVY WHIPPING CHIP CHOCOLATE SEMI SWEET CHIP CHOCOLATE SYRUP CORN BLUE	1 qt / 946 ml 2 lb / 907 g 2 lb / 907 g 2 cup / 473 ml	2 qt / 1.89 l 4 lb / 1.81 Kilog 4 lb / 1.81 Kilog 1 qt / 946 ml	1 gal / 3.79 l 8 lb / 3.63 Kilog 8 lb / 3.63 Kilog 2 qt / 1.89 l	
STEP 1 STEP 2 STEP 3	In a stock pot, bring cream to a slow boil. S smooth. Add in karo syrup until well blende Remove from heat and place in proper sto Chill icing to 68ŰF/20ŰC under refrigerat Remove ic	ed. Érage container. tion. Sing from refrigeration, and	chocolate morsels into cream d bring to room temperature		
STEP 5	Place first layer of cake on a nacho platter. Using a spatula, spread 4 oz/113 g of icing over top of cake to form a smooth and evaluer of icing. Place second layer over the first, and repeat above step. Place the third layer over second layer and repeat first second layer over thirdt layer. Using three 9 inch woodne skewers, insert skewers about 3 inches from edge forming triang pattern. This will help secure cake while completing the icing process. Use 12 oz/340 g of icicing to ice top and sides of cake. Cover cake with plastic wrap over skewers to protect icing. Place under 40ŰF/5ŰC refrigeration to allow cake icing to settle. Reserve for service.				
	STOCK POT KITCHEN SPOON HOBA			S LARGE MIXING BOWL	
		IO PLATTER		9" WOODEN SKEWERS	

SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 STEP 1 STEP 2 Cut the s STEP 3 Combine gloves a gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	BREAD PUDDING 3 DAYS Y INGREDIENTS PORTIONS PER BATCH GRANULATED SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING		DATE ISSU	D#:BKRY - 25.1 ED:3/6/2012 NS:Each	
EGGS SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 PEANUT STEP 1 Combine STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or Crock. STEP 8 Place or the top a	3 DAYS Y INGREDIENTS PORTIONS PER BATCH GRANULATED SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING	## MEASURE 9 - Each 6 Each 8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each	DATE ISSU	ED: 3/6/2012	
EGGS SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 STEP 1 Combine STEP 2 Cut the s gloves a gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or Crock. STEP 8 Place or the top a	INGREDIENTS PORTIONS PER BATCH GRANULATED SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING	MEASURE 9 - Each 6 Each 8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a gloves a gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	GRANULATED SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING	MEASURE 9 - Each 6 Each 8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each	PORTIO	NS: Each	
SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a gloves a gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	GRANULATED SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING	MEASURE 9 - Each 6 Each 8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 PEANU STEP 1 Combine STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or Crock. STEP 8 Place or the top a	GRANULATED SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING	9 - Each 6 Each 8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 PEANU STEP 1 Combine STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or Crock. STEP 8 Place or the top a	GRANULATED SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING	6 Each 8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 PEANU STEP 1 Combine STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or Crock. STEP 8 Place or the top a	SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING A	8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
SUGAR SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a gloves a gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING A	8 oz / 227 g 1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
SPICE S MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a gloves a gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	SALT KOSHER CT VANILLA CINNAMON GROUND WHITE PLATE COOKIE CHOPPING A	1/4 tsp 1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
MILK EXTRAC SPICE C BREAD OLDSOP - 47 CHOCO BANAN/ FILL - 06 STEP 1 Combine STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	CT VANILLA CINNAMON GROUND WHITE ILATE COOKIE CHOPPING A	1 1/2 qt / 1.42 l 1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
STEP 1 Combine STEP 2 Cut the standard gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or the top at	CINNAMON GROUND WHITE PLATE COOKIE CHOPPING A	1 tsp 2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
SPICE COBREAD OLDSOP - 47 FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a gloves a step 4 While the available STEP 5 STEP 6 STEP 6 STEP 7 Place or crock. STEP 8 Place or the top a	CINNAMON GROUND WHITE PLATE COOKIE CHOPPING A	2 tsp 1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
OLDSOP - 47 CHOCO BANAN/FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a STEP 4 While the available STEP 5 STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a the top a	WHITE LATE COOKIE CHOPPING A	1 lb + 8 oz / 680 g 1 lb / 454 g 6 Each			
OLDSOP - 47 FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a STEP 4 While the available STEP 5 STEP 6 STEP 7 Place or crock. STEP 8 Place or the top a	LATE COOKIE CHOPPING A	1 lb / 454 g 6 Each			
BANAN/ FILL - 06 STEP 1 STEP 2 STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	A	6 Each			
FILL - 06 STEP 1 STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a					
STEP 1 Combine STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a			I		
STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a		•	•	•	
STEP 2 Cut the s STEP 3 Combine gloves a STEP 4 While th available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a		PREPARATIO			
STEP 3 Combine gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	e the eggs, sugar, salt, milk, van	illa, cinnamon and whisk tho	roughly.		
gloves a STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	sliced bread into qters.				
STEP 4 While the available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	e the bread, custard, Oreo cooki			Put on clean food handling	
available STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	and gently mix the ingredients. Le				
STEP 5 Place or STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	e bread mixture is sitting, take n	ine -9 soup crocks and spray	y tnem with pan coating. If I	pan coating spray is not	
STEP 6 Using a the botto STEP 7 Place or crock. STEP 8 Place or the top a	e, melted butter will work. ne level #6 scoop of the bread m	sixtura into aach crack			
the botto STEP 7 Place or crock. STEP 8 Place or the top a	1oz/30ml ladle press the bread in		a a dept in the middle. Do	not go all the way through to	
STEP 7 Place or crock. STEP 8 Place or the top a	om of the crock.	mixture into the crock forming	g a dent in the middle. Do i	lot go all the way through to	
STEP 8 crock. Step 8 Place or the top a	n level #30 scoop of the chocola	te chip & peanut butter mixtu	re into the center of the bro	ead mixture that is in each	
STEP 8 Place or the top a	riever mod socop of the official	to only a poariat batter mixta		saa mixtare triat io iii caon	
	Place one level #6 scoop of the bread mixture into each crock. Gently press the bread mixture down into the crock to flatt				
STEP 9 Place th	and seal the sides.			1001	
	e filled crocks on a sheet tray ar		ection oven at 325A°F/163	SA°C for 20-24 minutes.	
	from the oven and let them coo				
STEP 11 Individua	ally wrap each bread pudding. La	abei, day dot, and refrigerate EQUIPMENT	e at or below 40A°F/5A°C		
WIRE V		MIXING BOWL	#30 SCOOP	#6 SCOOP	
10OZ S	VHIP	1OZ LADLE	SHEET TRAYS		
	VHIP OUP CROCKS	IOZ LADEL			
INSURE THAT ALL THE W		TOZ LADLL	SHELT HATO		

CONTAMINANTS!

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ITEM	GARLIC HE	RB BUTTER			ID#:	BUTT - 01
HELF LIFE	7 0	AYS		DAT	E ISSUED:	2/4/2011
				P	ORTIONS:	1/2 oz
		YIELD	4 - lb / 1.8 - Kilog	8 - lb / 3.63 - K	ilog	16 - lb / 7.3 - Kilog
	INGREDIENTS		MEASURE			
	PORTIONS PER BATCH		128 - 1/2 oz	256 - 1/2 oz		512 - 1/2 oz
				•		•
	BUTTER UNSALTED		3 lb + 8 oz / 1.59 Kilog	7 lb / 3.18 Kilog		14 lb / 6.35 Kilog
OP - 22.15	YELLOW ONION (SMALL DICE)		1/3 cup	2/3 cup		1 1/3 cup
<u>OP - 19</u>	CHOPPED PARSLEY		1/4 cup	1/2 cup		1 cup
	SPICE PEPPER WHITE GROUND		1/4 cup	1/2 cup		1 cup
	SPICE GARLIC GRANULATED		1/3 cup	2/3 cup		1 1/3 cup
	JUICE LEMON FRESH		1/3 cup	2/3 cup		1 1/3 cup
	SPICE SALT CELERY		1/4 cup	1/2 cup		1 cup
	SAUCE HOT FRANKS GAL		3/4 tsp	1 1/2 tsp		1 TBL
	SAUCE WORCESTERSHIRE GAL		2 TBL	1/4 cup		1/2 cup
			PREPARATION			
TEP 1	Place all ingredients in Hobart mixing	bowl. Using		lend on speed #2	for 2 minute	es or until all ingredier
	are evenly incorporated. Place 1lb(45					
	ends. Use a spatula to scrape all of the butter from bowl.					
STEP 2	Transfer to proper container. Cover w		date, initial, and day dot	. Rotate and store	under 40°	°F (5°C) refrigeration
			EQUIPMENT			
	HOBART MIXER WA	X PAPER	5	SPATULA C	ONTAINER	R WITH LID
	MEASURING CUPS ME	ASURING S	POONS			

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	HARD ROCK	CAFE STANDARD RE	CIPE				
	DO NOT VARY I	FROM THESE STA	ANDARDS				
ITEN	MERLOT GARLIC	MERLOT GARLIC BUTTER					
SHELF LIFE	7 DAYS		DATE ISS	UED: 2/4/2011			
			PORTI	ONS:1 TBL			
	Y	 =LD: 256 - 1/2 oz	512 - 1/2 oz				
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	256 - 1 TBL	512 - 1 TBL				
	BUTTER UNSALTED	8 lb / 3.63 Kilog	16 lb / 7.26 Kilog				
	WINE KITCHEN HOUSE WHITE	1 1/2 cup	3 cup				
000 00 10	WINE KITCHEN HOUSE RED	1 cup	2 cup				
SOP - 22.15	YELLOW ONION (SMALL DICE)	1 cup	2 cup				
<u>SOP - 19</u>	CHOPPED PARSLEY	1 cup	2 cup				
SEAS - 19	GARLIC IN OIL SPICE SEASON SALT LAWRYS	1/2 cup 1/2 cup	1 cup 1 cup				
<u>3EA3 - 19</u>	SAUCE WORCESTERSHIRE GAL	1/2 cup 1/4 cup	1/2 cup				
	SAUCE STEAK A-1	1/4 cup	1/2 cup				
	SAUCE HOT FRANKS GAL	1 TBL	2 TBL				
	SAUCE HOT FRANKS GAL	1 tsp	2 tsp				
		PREPERA ^T	FION				
STEP 1	Place all ingredients into Hobart mixing bow		=	Luntil all ingredients are fully			
0121 1	incorporated and butter is smooth.	i. Osing the paddic atta	chilicht biend on lowest speed	ditti dii ingrediente dre runy			
	NOTE: BUTTER MUST BE SOFTENE AND	AT ROOM TEMPERA	TURE				
STEP 2	Remove paddle attachment and scrape the			oon attachment. Mix on			
	highest speed until the volume doubles, approximately 4 to 5 minutes. Scrape down sides and balloon whip attachment with						
	spatula.	•	•	·			
	NOTE: BUTTER MIXTURE MAY NEED TO						
STEP 3							
STEP 4	Place 1 lb/454 g of unused butter mixture on a piece of wax paper and roll up into 1 1/2" cicular tube, twist both ends. Use a						
	spatula to scrape all of the butter from bowl.						
	NOTE: UNUSED BUTTER MAY BE STORED FROZEN FOR UP TO 3 WEEKS						
	NOTE: FOR SERVICE, HOLD BUTTER AT			PULL THE BACK UP OF			
	BUTTER 15 MINUTES FROM REFRIGER						
		EQUIPME					
	HOBART MIXER W/PADDLE AND BALLO	ON ATTACHMENTS	WAX PAPER SF	PATULA LINE INSERT PAN			
	MEASURING CUPS		MEASURING SPOONS				
	ALL THE WORK AREA, EQUIMPENT, CO			THE			
	N OR STORAGE OF THIS PRODUCT ARE	CLEAN, SANITARY, A	ND FREE FROM				
CONTAMINAL	N12i						

CONTAMINANTS!

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	HARD ROO	CK CAFE STANDARD RECI	PE	
	DO NOT VARY	FROM THESE STAN	DARDS	
ITEM:	BUFFALO WING	SAUCE		ID#:CSC - 01
SHELF			DATE ISS	UED: 3/6/2012
LIFE:			PORTI	ONS:2 oz
	,	YIELD:1.6 - gal / 6.1 - I	3.2 - gal /12.11 - l	6.4 - gal / 24.2 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	102.4 - 2 oz	204.8 - 2 oz	409.6 - 2 oz
	SAUCE HOT FRANKS GAL	1 1/2 gal / 5.68 l	3 gal / 11.36 l	6 gal / 22.71 l
	BUTTER ALTERNATE NOTE: IF PHASE IS NOT AVAILABLE, U	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	SPICE GARLIC POWDER	1/2 cup	1 cup	2 cup
_		PREPARATION		
	Place hot sauce and garlic powder in a cle until all products are thoroughly mixed.	ean suitable size container. U	ising permixer slowly incorpo	orate Phase or meited bu
	Cooling Procedures			
	 Combine equal parts cold water and icto be cooled. Place 16 cups of product into large her container. Seal the bag approximately 4in / 10cm and seal again above the label to keep d Place each bag or container into the ice. At two hours, verify that the temperatur thermometer between two bags that are containers to establish an even product to 7. Every two hours, check the temperatur 8. 8) During cooling process, add ice to ice 40ŰF/5ŰC or less. Once the product has reached 40ŰF/s in cooler and rotate using FIFO. (First In 	at seal bag or 6 cups of production of the opening. Place labory and legible. The bath and record the time in re is 70°F/21°C or less an on top of each other. Shake demperature and record. The bath as needed to maintain to be bath as needed to maintain the search of	uct into small heat bags or sel inside sealed bag in a cooling log. Id record. Place an instant reeach bag or stir contents of	uitable
	Place in proper containers. Use a spatula Place under 40°F/ 5°C refrigeration, or NOTE: USE PLASTIC LINE INSERT PAN	transfer to line insert pan.	IC WING SAUCE	label, date, initial, and da
	LINE INSERT PAN WITH LID	MEASURING JUG	CONTAINER WITH LI	D BERMIXER

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	HARD ROC	K CAFE STANDARD RECIPE		
	DO NOT VARY	FROM THESE STAND	ARDS	
ΠE	M: WING SAUCE HEA	VY METAL		ID#:CSC - 01.1
SHE			DATE ISS	SUED: 3/6/2012
LIF	13			ONS:2 oz
		/IELD:34 - oz /1 - l	68 - oz / 2.01 - I	136 - oz /4 - I
	INGREDIENTS	MEASURE	00 - 02 / 2.01 - 1	100 02 74 1
			04.0	00.0
	PORTIONS PER BATCH	17 - 2 oz	34 - 2 oz	68 - 2 oz
- <u>01</u>	BUFFALO WING SAUCE	1 gt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	SPICE PEPPER CAYENNE	1/4 cup	1/2 cup	1 cup
	4. Seal the bag approximately 4in / 10cm fr and seal again above the label to keep dry 5. Place each bag or container into the ice 6. At two hours, verify that the temperature thermometer between two bags that are or containers to establish an even product ten 7. Every two hours, check the temperature 8. 8) During cooling process, add ice to ice 40°F/5°C or less.	and legible. bath and record the time in a case is 70°F/21°C or less and restroy of each other. Shake each perature and record.	cooling log. ecord. Place an instant reach h bag or stir contents of emperature of	d
	9. Once the product has reached 40°F/5Â		nal maximum). Place	
2	9. Once the product has reached 40°F/5 in cooler and rotate using FIFO. (First In Fi Place in proper containers. Use a spatula to Place under 40°F / 5°C refrigeration, or to NOTE: USE A METAL LINE PAN TO DESI	rst Out) scrape all of the sauce into co	ontainers. Cover with lid, la	

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TANC		/ BBQ			ID#:CSC - 01.2	
SHELF LIFE:	7 DAYS			DATE ISS	UED: 3/6/2012	
				PORTI	ONS: <mark>2 oz</mark>	
		YIELD: <mark>34 - c</mark>	up /8-I	68 - cup / 16.09 - I	136 - cup / 32.2 - I	
	INGREDIENTS	MEAS	SURE			
	PORTIONS PER BATCH	136 -	2 oz	272 - 2 oz	544 - 2 oz	
	SAUCE HOT FRANKS GAL SUGAR BROWN DARK BUTTER ALTERNATE VINEGAR CIDER APPLE		•	2 1/2 gal / 9.46 l 16 lb / 7.26 Kilog 1 1/4 qt / 1.18 l 2 1/2 cup	5 gal / 18.93 l 32 lb / 14.52 Kilog 2 1/2 qt / 2.37 l 1 1/4 qt / 1.18 l	
STEP 1 STEP 2	Place in proper containers. Use a sp	PREPARATION a all ingredients in a suitable size container. Using a bermixer, thoroughly incorporate all ingredients. a in proper containers. Use a spatula to scrape all of the sauce into containers. Cover with lid, label, date, initial, an lot. Place under 40ŰF / 5ŰC refrigeration, or transfer to line insert pan. EQUIPMENT				
	LEXAN WITH LID	BERMIXER	BAG SEALE	R WITH BAGS	MEASURING CUPS	
	MEASURING SPOONS	SPATULA				

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ITEM:	FAJITA MARINADI	E		ID#: CSC - 02	
SHELF LIFE:	7 DAYS		DATE ISS	UED: <mark>5/2/2012</mark>	
			PORTIC	ONS: <mark>1 oz</mark>	
	YIELD	1.5 - gal / 5.7 - I	3 - gal / 11.36 - I	6 - gal / 22.7 - l	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	192 - 1 oz	384 - 1 oz	768 - 1 oz	
		•		•	
	SAUCE SOY WATER GARLIC IN OIL	2 1/2 qt / 2.37 I 2 1/2 qt / 2.37 I 2/3 cup	1 1/4 gal / 4.73 l 1 1/4 gal / 4.73 l 1 1/3 cup	2 1/2 gal / 9.46 l 2 1/2 gal / 9.46 l 2 2/3 cup	
	OIL SALAD SPICE PEPPER BLACK COARSE GROUND	2 1/2 cup	1 1/4 qt / 1.18 l 3 1/2 oz / 99 g	2 1/2 qt / 2.37 l 7 oz / 198 g	
	LEMON	2 Each	4 Each	8 Each	
		PREPARATI	ON		
TEP 2	Place ingredients in a suitable size lexan and incorporate with a large wire whip. Squeeze fresh lemon into the mixture, then put the squeezed lemon halves into the marinade. Place in an appropriate sto container with a cover. Label, date, initial, and day dot. Store under 40ŰF(5ŰC) refrigeration. EQUIPMENT				
	LEXAN WITH LID WIRE WHIP	MEASURING C	UPS MEASU	RING SPOONS	

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ITEN	/ I:	GARLIC SAUCE (US	FROM THESE STATIVERSION)		D#:CSC - 03
SHELF LIFE		,			SUED: 3/6/2012
311221 211 2		o DATO			ONS:1oz ladle
		YI	ELD:2 - qt /1.9 - l	4 - qt /3.79 - I	8 - qt / 7.6 - I
		INGREDIENTS	MEASURE		
	POR	TIONS PER BATCH	64 - 1oz ladle	128 - 1oz ladle	256 - 1oz ladle
	OIL OLIVE PUR GARLIC IN OIL		3/4 cup 3 TBL	1 1/2 cup 1/3 cup	3 cup 3/4 cup
<u>SOP - 19</u>	chopped SPICE PEPPEI CHOPPED PAI BASE CHICKE		O 1 1/2 tsp 1/2 cup 5 tsp	1 TBL 1 cup 3 TBL	2 TBL 2 cup 1/3 cup
	WATER	IN	ว เรp 1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/2 gal / 5.68 l
	CORN STARCE		1/4 cup	1/2 cup	1 cup
	WINE KITCHEN	N HOUSE WHITE	1 cup 1 1/2 tsp	2 cup 1 TBL	1 qt / 946 ml 2 TBL
	SPICE BASIL D		1 1/2 tsp	1 TBL	2 TBL
		R WHITE GROUND	1/4 tsp	1/2 tsp	1 tsp
			PREPERAT	ION	
			a suitable size stock po	ot, heat oil until hot. Add th	ne garlic to brown.
STEP 2		T BURN GARLIC. oper flakes, parsley. Stir to	fully incorporate		
STEP 3				a wire whip, stir until the cl	hicken hase is completely
SILI S		to the stock pot and bring t			nicken base is completely
STEP 4				g a wire whip mix until both	ingredients are fully
	incorporated. A	dd to the boiling stock. Stir	with a wire whip to incorp	orate. Bring the stock back	to a boil and remove the heat
incorporated. Add to the boiling stock. Stir with a wire whip to incorporate. Bring the sto STEP 5 Add the seasoning and use wire whip to incorporate. Pour the sauce into a suitable size cool. Once cooled, place into line insert pans for service. Store under 40°F/5°C refrigered. EQUIPMENT			er 40°F/5°C refrigeration.		
	STOCK POT	MEASURING CUPS	MEASURING SPOONS	STAINLESS S	STEEL MIXING BOWL
	WIRE WHIP	LEXAN	LINE INSERT PAN WIT	H LID	

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GARLIC SAU		GARLIC SAUCE (EUR	O VERSION)		ID#: CSC - 03.1	
SHELF LIF	E:	5 DAYS	·	DATE ISS	SUED:3/6/2012	
				PORT	ONS:1oz ladle	
		YIE	E LD: 2 - qt /1.9 - l	4 - qt /3.79 - I	8 - qt /7.6 - I	
	II	NGREDIENTS	MEASURE			
	PORT	IONS PER BATCH	64 - 1oz ladle	128 - 1oz ladle	256 - 1oz ladle	
	OIL OLIVE PURI	≣	3/4 cup	1 1/2 cup	3 cup	
	GARLIC IN OIL		3 TBL	1/3 cup	3/4 cup	
	chopped	DED EL ALCEO ODLIGUES	4.4/0.1	k TDI	b TDI	
OP - 19	CHOPPED PAR	RED FLAKES CRUSHED		1 TBL	2 TBL	
			1/2 cup	1 cup	2 cup	
	CONSOMME CH		1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/2 gal / 5.68 l	
	CORN STARCH		1/4 cup	1/2 cup	1 cup	
	WINE KITCHEN		1 cup	2 cup	1 qt / 946 ml	
	SPICE OREGAN		1 1/2 tsp	1 TBL	2 TBL	
	SPICE BASIL DE		1 1/2 tsp	1 TBL	2 TBL	
	SPICE PEPPER	WHITE GROUND	1/4 tsp	1/2 tsp	1 tsp	
			PREPERATI	ON		
				t, heat oil until hot. Add tl	he garlic to brown.	
	NOTE: DO NOT					
TEP 2				a simmer and then bring to		
TEP 3				a wire whip mix until both		
	incorporated. Ad-	d to the boiling stock. Stir	with a wire whip to incorpo	orate. Bring the stock back	to a boil and remove the h	
TEP 4	Add the seasoning and use wire whip to incorporate. Pour the sauce into a suitable size lexan and place into an ice bath to					
	cool. Once coole	d, place into line insert pa	ns for service. Store unde EQUIPMEN	r 40°F/5°C refrigeration. IT		
	STOCK POT	MEASURING CUPS	MEASURING SPOONS	STAINLESS	STEEL MIXING BOWL	
	WIRE WHIP	LEXAN	LINE INSERT PAN WIT	H LID		

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		FE STANDARD REC	··· =	
	DO NOT VARY FR	OM THESE STAI	NDARDS	
ITEM	FETA CHEESE MIXT	URE		ID#:CSC - 04
SHELF LIFE	4 DAYS		DATE IS	SUED:3/6/2012
			POR	TIONS: portion
	YIELD	4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.8 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - portion	32 - portion	64 - portion
	CHEESE FETA	2 cup	1 qt / 946 ml	2 gt / 1.89 l
	CAPERS	1/2 cup	1 cup	2 cup
	OLIVE BLACK SLICED	1/2 cup	1 cup	2 cup
<u>SOP - 22.1</u>	RED ONION (SMALL DICE)	1/2 cup	1 cup	2 cup
	PEPPER PEPPEROCINI	1/2 cup	1 cup	2 cup
	OIL OLIVE PURE	1/4 cup	1/2 cup	1 cup
		PREPARAT	ION	
STEP 1	Place all ingredients in mixing bowl. USing a spoon to break up any large pieces of the fet		ntil all ingredients are ful	lly incorporated. Use kitchen
STEP 2	Place into line insert pans with kitchen spoor refrigeration.	n. Cover, label, date, i	nitial, and day dot. Store	under 40°F / 5°C
	STAINLESS STEEL MIXING BOWL M	EASURING CUPS	KITCHEN SPOON L	INE INSERT PAN WITH LID
	THE WORK AREA, EQUIMPENT, COOKIN			OR .
THE PREPARATIO CONTAMINANTS!	N OR STORAGE OF THIS PRODUCT ARE	CLEAN, SANITARY,	AND FREE FROM	
CONTAMINANTS!				

		HARD ROCK (CAFE STANDARD RECI	PE	
	D	O NOT VARY FI	ROM THESE STAN	IDARDS	
ITEN	Λ:	PICO DE GALL	.0		ID#:CSC - 05
SHELF LIFE	:	1 DAYS		DATE	ISSUED: 3/6/2012
				PO	ORTIONS:#30 Scoop
		YIEI	D:3.5 - qt / 3.3 - I	7 - qt / 6.62 - I	14 - qt / 13.2 - I
	INGREI	DIENTS	MEASURE		
	PORTIONS	PER BATCH	112 - #30 Scoop	224 - #30 Scoo	р 448 - #30 Ѕсоор
<u>SOP - 14.1</u> <u>SOP - 22.25</u> <u>SOP - 13</u> <u>SOP - 31</u>	DICED TOMATO YELLOW ONION (3/8" CHOPPED GREEN ON CILANTRO (CHOPPED PEPPER JALAPENO Ensure jalapenos are fi SPICE GARLIC GRAN SPICE SALT KOSHER OIL SALAD	NIONS D) resh, ribbed, seeded ULATED	6 lb / 2.72 Kilog 1 lb / 454 g 2/3 cup 1/2 cup 2/3 cup I, chopped. 1 TBL 1 TBL 2 TBL	12 lb / 5.44 Kilo 2 lb / 907 g 1 1/3 cup 1 cup 1 1/3 cup 2 TBL 2 TBL 1/4 cup	g 24 lb / 10.89 Kilog 4 lb / 1.81 Kilog 2 2/3 cup 2 cup 2 2/3 cup 1/4 cup 1/4 cup 1/2 cup
STEP 1			PREPARATIOn tomato slicer and 3/8" of	dicer. Place in a suita	able size mixing bowl.
STEP 2	Add all ingredients and label, date, initial and d	mix well. Store in a ay dot. Store under	ve when using slic suitable size plastic cont 40°F/5°C refrigeration sure the quality le Equipmen	tiainers with proper s า. EVEL OF THE PROD	ize drain pan inserts. Cover with lid,
	FRENCH KNIFE	MIXING BOWL	MEASURIN	· -	MEASURING SPOONS
	LEXAN WITH LID	DRAIN PAN INSE		H 3/8" BLADE	TOMATO SLICER
	SAFETY GLOVE				

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	HARD ROCK (CAFE STANDARD RECI	 PE	
		ROM THESE STAN	· -	
ITEM	MAPLE MUSTA	ARD	I	D#:CSC - 06
SHELF LIFE	7 DAYS		DATE ISSUI	ED: 3/6/2012
			PORTIO	NS: <mark>2 TBL</mark>
	YIE	ELD:3 - cup / 710 - ml	6 - cup / 1.42 - I	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - 2 TBL	48 - 2 TBL	
		•	•	•
	SYRUP MAPLE FLAVOR	1 1/2 cup	3 cup	
	MUSTARD DIJON SUGAR BROWN DARK	1 1/2 cup 1/2 cup	3 cup 1 cup	
			, ,	•
		PREPARATIO		
STEP 1	Add all ingredients into a stainless steel smooth.	bowl. Using a wire whip,	mix until all ingredients a	are fully incorporated and
STEP 2	Place into line insert pans with spatula.	Cover with lid. Label, date	e, initial and day dot. Pla	ce under 40°F/5°C
	refigeration. NOTE: REFRIGERATE MUSTARD FO		IDC TO ALLOW IT TO 6	PET LID
	NOTE. REFRIGERATE MIOSTARD FO			DET UP.
	STAINLESS STEEL MIXING BOWL	SPATULA MEASUI	RING CUPS LINE IN	SERT PAN WITH LID
INSURE THAT ALL THE	WORK AREA, EQUIMPENT, COOKING	UTENSILS, AND CONT	AINERS USED FOR TH	E
	RAGE OF THIS PRODUCT ARE CLEAN	I, SANITARY, AND FRE	E FROM	
CONTAMINANTS!				

		ARY FROM THESE STANI	DARDS	
ITEN		E SCRATCH		ID#:CSC - 07
SHEL LIFE		DAILY	DATE ISS	JED: <mark>5/21/2012</mark>
			PORTIC	DNS:# 30 Scoop
		YIELD:1 - 7.5 cup	2 - 7.5 cup	4 - 7.5 cup
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	53 - # 30 Scoop	106 - # 30 Ѕсоор	212 - # 30 Scoop
<u>SOP - 22.1</u>	RED ONION (SMALL DICE) SAUCE HOT FRANKS GAL JUICE LEMON FRESH SPICE GARLIC GRANULATED SPICE SALT IODIZE TABLE SPICE CUMIN GROUND SAUCE WORCESTERSHIRE GAL SPICE PEPPER CAYENNE	4 oz / 113 g 1 1/2 tsp 5 tsp 1 1/2 tsp 1 TBL + 1/2 tsp / 14 g 1 1/2 tsp 1 1/2 tsp	8 oz / 227 g 1 TBL 3 TBL 1 TBL 1 oz / 28 g 1 TBL 1 TBL 1 tsp	1 lb / 454 g 2 TBL 1/3 cup 2 TBL 2 oz / 57 g 2 TBL 2 TBL 2 tsp
<u>SOP - 31</u>	CILANTRO (CHOPPED) PEPPER JALAPENO AVOCADO HASS	1/2 cup 1 1/2 tsp 2 qt / 1.89 l	1 cup 1 TBL 1 gal / 3.79 l	2 cup 2 TBL 2 gal / 7.57 l
STEP 1	Place all the ingredients listed in the fir Reserve. NOTE: BE SURE TO USE SAFETY G PREPARING AVOCADOS		powl. Using a spoon, stir ingr	3 ,
STEP 2	Using a sharp knife, cut avocados in ha into a lexan. Use a hand held potato m 1"x1" visible chunks of avocados. Add NOTE: BE SURE TO USE SAFETY G	asher to mash the avocados. Be reserve ingredients from step #1	sure to mash completely, th and mix well.	do pulp from the skin and place ere should be approximately
STEP 3	Place the seasoned guacamole in a pla of the guacamole into containers. Cove plastic wrap. Cover with lid, label, initia NOTE: MAKE SURE TO REMOVE AL	astic line insert pan. Tap the cont or the guacamole with plastic wra I, date, day dot, and store under	ainer lightly to remove any a p, pushing it down gently on 40ŰF/5ŰC refrigeration. BEFORE COVERING WITH	to the guacamole. Cover
	LARGE MIXING BOWL	POTATO MASHER	KNIFE	CUTTING BOARD
	LINE INSERT PAN WITH LID	MEASURING SPOONS	MEASURING CUPS	KITCHEN SPOON

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		HARD ROCK CA	AFE STANDARD REG	CIPE	
	DO N	NOT VARY FR	OM THESE STA	NDARDS	
II.	TEM: HF	RC GRILLED SAL	.SA		ID#:CSC - 08
SHELF L	.IFE:	5 DAYS		DATI	E ISSUED: 6/21/2012
				P	ORTIONS:2 oz
		YIELI	D:2 - qt /1.9 - l	4 - qt / 3.79 - I	8 - qt / 7.6 - I
	INGREDIE	NTS	MEASURE		
	PORTIONS PER	R BATCH	32 - 2 oz	64 - 2 oz	128 - 2 oz
	TOMATO DICED CANNEL		2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
EG - 23	GRILLED JALAPENOS SA		1 Each	2 Each	4 Each
OP - 45 EAS - 19 EG - 20 EG - 20.1 OP - 31	ensure the jalapenos seed JUICE LIME FRESH SPICE SALT IODIZE TAB SUGAR GRANULATED GARLIC FRESH SPICE CUMIN GROUND SPICE PEPPER RED FLASPICE PEPPER BLACK CHIPOTLE PEPPERS (PLSPICE SEASON SALT LAGRILLED YELLOW ONION GRILLED RED ONIONS SCILANTRO (CHOPPED)	LE KES CRUSHED COARSE GROUNI JREE) JWRYS NS SALSA GALSA	3 TBL 1 TBL 2 tsp 2 tsp 2 tsp 1/2 tsp 1/2 tsp 1 tsp 1 tsp 1 tsp 1 tsp 1/4 tsp 1 1/2 cup 1 1/2 cup 1/4 cup	1/3 cup 2 TBL 4 tsp 4 tsp 4 tsp 1 tsp 2 tsp 2 tsp 2 tsp 3 cup 3 cup 1/2 cup	3/4 cup 1/4 cup 8 tsp 8 tsp 8 tsp 2 tsp 4 tsp 4 tsp 1 tsp 1 tsp 1 1/2 qt / 1.42 l 1 1/2 qt / 1.42 l 1 cup
· <u>-</u>	mixture repeatedly until all NOTE: DO NOT OVER PUTEXTURE	ingredients are full JREE THE SALS	lly incorporated. A. SALSA SHOULD	BE SMOOTH AND H.	AVE A SLIGHTLY CHUNKY
TEP 2	Fold in diced grilled onions store under 40°F/5°C re	and cilantro and efrigeration.	mix with kitchen spoo EQUIPME		ted. Place in line insert pans and
	LEXAN WITH LID	BERMIXER	MEASU	RING CUPS	MEASURING SPOONS
	LINE INSERT PAN	KITCHEN SPO	ON		

ITE		TZATZIKI SA	AUCE		ID#:CSC - 09
SHEI LIF		4 DAYS	3	DAT	TE ISSUED: 3/6/2012
				F	PORTIONS:4 TBL
		,	/IELD: 1 - qt / 946 - m		
	II	NGREDIENTS	MEASURE		
	PORT	IONS PER BATCH	16 - 4 TBL		
	CUCUMBERS		1 lb / 454 g	ı	ı
SOP - 56	PLAIN YOGURT	(DRAINING OF)	2 lb / 907 q		
	CREAM SOUR	,	1/4 cup		
	JUICE LEMON F	-	2 TBL		
	VINEGAR WHITE		1 TBL		
	HERB DILL FRES	žΗ	1 TBL		
	GARLIC IN OIL SPICE SALT KOS	SHED	1 1/2 tsp 2 tsp		
		BLACK GROUND	1/2 tsp		
			PREPA	RATION	
STEP 1	Using a box grate	r with the large blades, o	grate the cucumber into	a statinless steel bowl with	a colander inside to drain the water
					ne excess liquid from the cucumbe
		and place the drained g			
STEP 2				the grated cucumber. Using	a wire whin to mix until all
,, L, Z	ingredients are fu		maning ingredients to	are grated edecamber. Comig	a wife will to mix artif all
STEP 3			s and cover with lid. La	bel, date, initial and day dot.	Store under 40°F/5°C
			EQUIF	PMENT	
	BOX GRATER	STAINLESS STEEL	MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
	SPATULA	LINE INSERT PAN V	WITH LID	SAFETY GLOVE	KITCHEN GLOVES

	HARD ROCK (CAFE STANDARD RECIPE		
	DO NOT VARY F	ROM THESE STANDAF	RDS	
ITEM:	STRAWBERRY SA	AUCE	ID#:CSC - 10	
SHELF LIFE:	2 DAYS		DATE ISSUED: 3/6/2012	
			PORTIONS: Quart	
	YIE	LD:3 - qt / 2.8 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	3 - qt / 2.84 - I		
	STRAWBERRIES SLICED FROZEN	6 lb + 8 oz / 2.95 Kilog		
	Place the thawed strawberries into a propel abel, initial, date, and day dot. Store under		crape all sauce into containers. Cover with lid,	
	ROBOT COUPE C	ONTAINER WITH LID	SPATULA	
	L THE WORK AREA, EQUIMPENT, COOK R STORAGE OF THIS PRODUCT ARE CL			

	HARD ROCK C	AFF STANDAR	RD RECIPE		
	DO NOT VARY FR			RDS	
ITEM	TARTAR SAUC	E			D#:CSC - 14
SHELF LIFE	5 DAYS			DATE ISSU	3/6/2012
				PORTIO	NS:2 oz
	YIE	LD: <mark>10 - cup</mark> / :	2.4 - I	20 - cup / 4.73 - I	40 - cup / 9.5 - I
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	40 - 2 oz		80 - 2 oz	160 - 2 oz
<u>SOP - 22.7</u> <u>SOP - 19</u>	MAYONNAISE KITCHEN HEAVY DUTY RELISH SWEET GREEN YELLOW ONION FRIZZLES CHOPPED PARSLEY SAUCE WORCESTERSHIRE GAL JUICE LEMON FRESH SPICE PEPPER WHITE GROUND	2 qt / 1.89 l 1 1/2 cup 1/2 cup 2 TBL 1 TBL 1 TBL 1 tsp		1 gal / 3.79 l 3 cup 1 cup 1/4 cup 2 TBL 2 TBL 2 tsp	2 gal / 7.57 l 1 1/2 qt / 1.42 l 2 cup 1/2 cup 1/4 cup 1/4 cup 4 tsp
STEP 1 STEP 2	Place all ingredients in a suitable stainless Place into line insert pans. Use a spatula to day dot. Store under 40ŰF/5ŰC	steel mixing bo remove all of			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP		RT PAN WITH LID	MEASURING CUPS
	MEASURING SPOONS	SPATULA			
	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEA				HE

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS

ITEM:	ALFREDO SAUCE (SCRATCH)	ID#:CSC - 17
SHELF LIFE:	5 DAYS	DATE ISSUED: 3/6/2012
		PORTIONS:#12 scoops

YIELD	17 - cup / 4 - I	34 - cup / 8.04 - I	68 - cup / 16.1 - I
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	54.4 - #12 scoops	108.8 - #12 scoops	217.6 - #12 scoops
CREAM HEAVY WHIPPING	3 qt / 2.84 l	1 1/2 gal / 5.68 l	3 gal / 11.36 l
WATER	1 cup	2 cup	1 qt / 946 ml
BASE VEGETABLE	3 TBL	1/3 cup	3/4 cup
CREAM HEAVY WHIPPING	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
CORN STARCH	1/4 cup	1/2 cup	1 cup
CHEESE ROMANO GRATED	1 cup	2 cup	1 qt / 946 ml
SPICE PEPPER BLACK COARSE GROUND	1 TBL	2 TBL	1/4 cup

PREPARATION

- STEP 1 Place the heavy cream in a large stock pot or steam kettle over medium heat.
- STEP 2 Add chicken base into hot water and mix with wire whip until base is fully disolved. Using strainer pour vegetable stock into heated cream so to remove and un-dissolved chicken bits. Discard bits.
- STEP 3 Place cream and corn starch in a stainless steel bowl. Mix with wire whip until both ingredients are fully incorporated and there are no lumps.
- STEP 4 Bring cream and vegetable stock to a full simmer 180°F/82°C for 1 minute. Add cream and corn starch mixture to thicken.
- Continue to stir with a wire whip until sauce returns to a full simmer. This will ensure proper thickness of the sauce.
- STEP 5 Add Romano cheese and black pepper and mix well with wire whip. Bring back to a simmer again until cheese is full incorporated and sauce is properly thickened, approximately 2 minutes. Remove from heat and place into an ice bath. Once cooled, place into line insert pans for service or place under 40ŰF/5ŰC refrigeration.

NOTE: ALFREDO SAUCE SHOULD BE SMOOTH AND HAVE NO LUMPS

Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70ŰF/21ŰC or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

QUART MEASURE MEASURING CUPS MEASURING SPOONS CONTAINER WITH LID

SPATULA STEAM KETTLE/STOCK POT WIRE WHIP BAG SEALER WITH BAGS

STRAINER

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

This recipe manual is for the exclusive use of the Hard Rock 3/6/2012 2:58:36 PM Cafe and is confidential and proprietary.

2012 CORE MENU

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	DO NOT VAR	Y FROM THESE STAN	DARDS	
ITE				ID#: CSC - 17.1
SHELF LII	EE 5 DAY	S	DATE ISSU	JED: 3/6/2012
			PORTIC	DNS:#12 scoops
		YIELD:4.5 - cup / 1.1 - I	9 - cup / 2.13 - I	18 - cup / 4.3 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	14.4 - #12 scoops	28.8 - #12 scoops	57.6 - #12 scoops
			1	i
	CREAM HEAVY WHIPPING WATER	3 cup 1/4 cup	1 1/2 qt / 1.42 l 1/2 cup	3 qt / 2.84 l 1 cup
	hot from tap	1/4 Cup	11/2 cup	ji cup
HSC - 01	CHICKEN STOCK	2 1/4 tsp	5 tsp	В ТВL
	CREAM HEAVY WHIPPING	1 cup	2 cup	1 gt / 946 ml
	CORN STARCH	1 TBL	2 TBL	1/4 cup
	CHEESE ROMANO GRATED	1/4 cup	1/2 cup	1 cup
	CHEESE MIXED SHREDDED	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g
	CHEESE ROMANO GRATED	2 TBL	1/4 cup	1/2 cup
		PREPARATIO	ON	
STEP 1	Place the heavy cream in a large stock			
STEP 2	Add chicken base into hot water and m			rainer, pour chicken stock into
	heated cream so to remove any un-dis-			
STEP 3	Place cream and corn starch in a stainl	ess bowl. Mix with wire whip ເ	until both ingredients are fo	ully incorporated and there are
	no lumps.			
STEP 4	Bring cream and chicken stock to a full			ken. Continue to stir with a
CTED 5	wire whip until sauce returns to a full signal Add Romano cheese and mix well with			fully incomparated and acuse
STEP 5	is properly thickens, approximately 2 m		nmer again until cheese is	rully incorporated and sauce
STEP 6	Slowly fold the mixed and Romano che	ese into the sauce. Using a w	vire whin stir the sauce to r	miv the chaeses into the sauce
SILI U	Continue to stir until cheese is complete		me writp still the sauce to i	The theeses into the sauce.
STEP 7	When cheese is fully melted and at a fu		and place into an ice bath.	Once cooled place into line
	insert pans for service or place under 4			, o
	NOTE: SAUCE SHOULD BE CREAM		UMPS.	
		EQUIPMEN'	Т	
	STOCK POT	STRAINER	WIRE WHIP C	QUART MEASURE
	MEASURING SPOONS	LINE INSERT PAN		
INCLIDE THAT	ALL THE WORK AREA EQUIMPENT	COOKING LITENSUS AND C	CONTAINEDS LISED FOR	•
	TALL THE WORK AREA, EQUIMPENT, (ATION OR STORAGE OF THIS PRODUC			•

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ITEN		HE (SCRATCH)		ID#: <mark>CSC - 21</mark>
SHEL LIFI			DATE ISS	UED: 3/6/2012
			PORTI	ONS: Cup
	YI	ELD:4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.8 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.79 - I
	CREAM HEAVY WHIPPING	1 cup	2 cup	1 qt / 946 ml
STEP 1 STEP 2	Place cream in a suitable sauce pan over Add the chocolate chips then remove fror becomes smooth. You may place the gar container and store at room temperature. NOTE: TO RECONSTITUTE, PLACE THE BECOMES SMOOTH AGAIN. THIS MAY GANACHE TO BECOME "GRAINY" AN	m the heat. With a heavy wirn nache back over the heat if n Use a spatula to remove all IE GANACHE OVER A DOU Y BE DONE ONLY ONCE. F	1 1/2 qt / 1.42 I ION eam to a slow simmer (bube whip combine the chips a leeded to melt the chocolat of the ganache from pot. JBLE BROILER UNTIL THREPEATING THIS PROCES	nd cream until the ganache e. Place in a clean storage E MIXTURE HEATS AND

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ITEN	RASPBERRY PUREE		ID#:CSC - 23			
SHELF LIFE	5 DAYS		DATE IS	SUED: 3/6/2012		
			POR	TIONS:2 oz		
	YII	ELD: 4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.8 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	16 - 2 oz	32 - 2 oz	64 - 2 oz		
	WATER CORN STARCH CORN STARCH RASPBERRY FRESH SUGAR GRANULATED	2 cup 1/2 cup 4 tsp 2 qt / 1.89 l 1 qt / 946 ml	1 qt / 946 ml 1 cup 8 tsp 1 gal / 3.79 l 2 qt / 1.89 l	2 qt / 1.89 l 2 cup 1/3 cup 2 gal / 7.57 l 1 gal / 3.79 l		
STEP 1	Place fresh raspberries in a food processor Pour into a container and reserve.	PREPERATION With an "S" blade attachm		erries are completely pureed.		
STEP 2 STEP 3	In a small sauce pab, add the water and corn starch. Using a wire whip, mix until the ingredients are fully incorporated. Over medium heat, add the sugar and raspberries. Stir with a wire whip to mix well. Let mixture come to a boil and let it thicken Remove from heat. Pour mixture through a fine strainer to remove any of the seedy bits from the raspberries. Place into a container and place into an ice bath to cool.					
STEP 4	Once cooled, place into a squeeze bottles store under 40°F/5°C refrigeration.		•	id, label, date, initial, day dot, an		
		EQUIPMEN	· =			
	FOOD PROCESSOR WITH "S" BLADE A	ATTACHMENT SAUC	E POT WIRE WHIP	CONTAINER WITH LID		
	SPATULA	STRAI	NER SQUEEZE BOT	TLE FUNNEL		

		LIABB BOOK OAL		DE	
	DO 1		FE STANDARD RECI	. —	
			OM THESE STAN		
ITEM		PINEAPPLE SALS	Α		#:CSC - 44
SHELF LIFE		2 DAYS		DATE ISSUE	3/6/2012
				PORTIONS	3:#30 Scoop
		YIELD	6 - cup / 1.4 - I	12 - cup / 2.84 - I	
	INGREDI	ENTS	MEASURE		
	PORTIONS PE	R BATCH	40 - #30 Scoop	80 - #30 Scoop	
	PINEAPPLE GOLDENR	IDE	1 Each	2 Each	ı
<u>CSC - 05</u>	PICO DE GALLO JUICE LIME FRESH		2 cup 1/4 cup	1 qt / 946 ml 1/2 cup	
<u>SOP - 31</u>	CILANTRO (CHOPPED)		1/4 cup	1/2 cup	
			PREPARATIO	ON .	
STEP 1 STEP 2	Wash the pineapples off Cut the top and bottom of leaves.	with cold water. ff the pineapple app	proximately 1/2in/13m	m from the bottom and from	the base of the green
	NOTE: BE SURE TO US			-	
STEP 3	on the fruit.			ure that none of the sharp, b	rown prickly bits remain
STEP 4	Cut the pineapple into qt				
STEP 5	Take each qter and lay if slices into 1/4in/6mm chu		board. Cut the qter H	ORIZONTALLY into 1/4in/6r	nm thick slices. Dice the
STEP 6	Combine the diced pinea combined.	pples, pico, lime jui	ce and chopped cilant	tro in a mixing bowl and stir	until thoroughly
STEP 7	Transfer to plastic contai	ner. Cover with lid, I	abel, initial, date, day EQUIPMENT	dot, and store under 40°F. Г	/5°C refrigeration.
	CUTTING BOARD	SERRATED KNIF	E MIXING BOV	VL PLASTIC CONTAIN	NER WITH LID
	LATEX GLOVES	SAFETY GLOVE			
	IE WORK AREA, EQUIM FORAGE OF THIS PROD			NTAINERS USED FOR THE REE FROM	:

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	_		AFE STANDARD REC	IFE		
	D	O NOT VARY FR	OM THESE STAI	NDARDS		
ITEM	GR	ILLED PINEAPPLE (C	DICED)		ID#:	CSC - 46
SHELF LIFE		2 DAYS			DATE ISSUED:	3/6/2012
					PORTIONS:	x 1/3 cup
		YIELD	7 - cup / 1.7 - I	14 - cup / 3	3.31 - I	
	INGRED	IENTS	MEASURE			
	PORTIONS P	ER BATCH	21 - x 1/3 cup	42 - x 1/3 c	up	
	PINEAPPLE GOLDENR OIL SALAD SPICE CHILI POWDER	PE	2 Each 1/4 cup / 59 ml 1 TBL	4 Each 1/2 cup / 11 2 TBL	8 ml	
STEP 1 STEP 2	Cut the top and bottom on NOTE: BE SURE TO US	SE SAFETY GLOVE W	VHEN CUTTING PINE	m and the base o	Ŭ	
STEP 3	Using a serrated knife re fruit. Stand the pineapple on it and discard the core. Co pineapple slices with the	ts end, and from top to mbine salad oil and ch	bottom, slice the pine	apple into 1/2in /	13mm slices. Usi	ng a coring tool, cut out
STEP 4 STEP 5	Place the pineapple slices on a clean hot grill. Turn the slices to form criss-cross grill marks on both sides. Remove the slices from the grill and place them in the walk- in to cool. Remove them from cooler, and cut the pineapple into 1/2 x 1/4 x 1/4 inch cubes. (13x6x6 mm)					
STEP 6	Place in line insert pans.	Cover with lid, label, in	nitial, date, day dot, ar EQUIPMEI		°F / 5°C refrige	eration.
	CUTTING BOARD	SERRATED KNIFE	LARGE N	IIXING BOWL	LINE INSER	Γ PAN WITH LID
	MEASURING CUPS	MEASURING SPO	ONS LATEX G	LOVES	SAFETY GLO	OVE
THE PREPAR	T ALL THE WORK AREA ATION OR STORAGE O	F THIS PRODUCT AF			ROM	

	HARD ROCK	CAFE STANDARD RECIPE		
	DO NOT VARY	FROM THESE STANDA	RDS	
ITEM	HAWAIIAN SAI	JCE		ID#: CSC - 47
SHELF LIFE	4 DAYS		DATE IS	SSUED: 3/6/2012
			POR	TIONS: 1/4 cup
	YIE	LD:12 - cup / 2.8 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	48 - 1/4 cup		
	SAUCE SOY	1 qt / 946 ml	ī	I
	SAUCE MIRIN	2 1/2 cup		
	WATER	1 1/2 cup		
	JUICE PINEAPPLE	1 1/2 cup		
	HONEY	1 cup		
	SUGAR GRANULATED VINEGAR RICE WINE	1 cup 1/2 cup		
MISC - 04	TOASTED SESAME SEEDS	1/2 cup 1/4 cup		
MISC - 04	GINGER FRESH	3 TBL		
	GARLIC IN OIL	2 TBL		
	SPICE PEPPER RED FLAKES CRUSHED			
	WATER	1/4 cup		
	CORN STARCH	1/2 cup		
	CORN STARCH	1 TBL		
		PREPARATION		
STEP 1	Place all ingredients in a suitable size stock	pot over medium heat. Stir to	incorporate with wire	whip. Sitr occasionally and bring
OTED 0	to a full simmer.	and a sum of such width a such as the	or one City to a the Common at the City	and fully in a sum and all A 1141
STEP 2	In a stainless stell mixing bowl, mix water a mixture into the stock pot and mix with a with	na corn starch with a wire whip	until both ingredients	s are rully incorporated. Add the
	mixture thickens. Remove from heat.	re writp until fully incorporated.	billing back to a full si	miner and cook for 1 minute until
STEP 4	Pour into cambro and place into an ice bath	to cool completely. Once cool	led into line inse	ert containers. Cover with lid
OILI 4	lablel, date, initial and day dot. Store under	40°F/5°C refrigeration.	icu, piace into inic ins	ert comainers. Gover with ha,
	STOCK POT WIRE	WHIP STAINLESS STEEL	_ MIXING BOWL	CONTAINER WITH LID
	LINE INSERT PAN WITH LID CAMI	BRO		
INCLIDE TO	T ALL THE WORK AREA FOUNDERS OF	DOWNO LITENOU O AND CO	NITAINEDO LIGER E	DD
THE PREPAR	T ALL THE WORK AREA, EQUIMPENT, CO RATION OR STORAGE OF THIS PRODUCT			JK
CONTAMINA	NIS!		2012 CODE MENU	

ITEM		VARY FRO				D#:CSC - 51		
SHELF LIFE		7 DAYS			DATE IS:	SUED: 3/6/2012		
					PORT	IONS: Tablespoon		
		YIELD	1 - qt / 946	- ml	4 - qt /3.79 - I			
	INGREDIENT	'S	MEASURE					
	PORTIONS PER B	BATCH	64 - TBL / 9	946 - ml	256 - TBL / 3.79	-1		
STEP 1 STEP 2	MAYONNAISE LIGHT JUICE LEMON FRESH VINEGAR CIDER APPLE Place mayo, lemon juice, an Place in a clean storage con refrigeration.		lean mixing binsert pan. Co	ERATION lowl. Incorpover, label				
	SPATULA	WIRE WHI		IPMENT MIXING I	BOW!	MEASURING CUPS		
	MEASURING SPOONS	LINE INSE	='	_	NER WITH LID	MEXICONITY COT C		

	HARD R	OCK CAFE STANDARD REC	CIPE	
	DO NOT VA	RY FROM THESE STAI	NDARDS	
ITE	M: ASIAN PEAN	IUT SAUCE		ID#: <mark>CSC - 52</mark>
SHELF LIF	5 D <i>A</i>	NYS	DATE ISSU	ED: 3/6/2012
			PORTIC	NS:1oz ladle
		YIELD: 2.3 - cup / 532 - ml	4.5 - cup / 1.07 - I	9 - cup / 2.1 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	18 - 1oz ladle	36 - 1oz ladle	72 - 1oz ladle
			le re	L
	SAUCE MIRIN	1/4 cup 2 TBL	1/2 cup	1 cup
	GARLIC IN OIL HONEY	2 TBL 1/4 cup	1/4 cup 1/2 cup	1/2 cup 1 cup
	VINEGAR RICE WINE	2 TBL	1/4 cup	1/2 cup
	ONION GREEN	1/2 cup	1 cup	2 cup
	1/2" pieces	1/2 Cup	lı cab	_ε cup
	GINGER FRESH	1/4 cup	1/2 cup	1 cup
	fresh grated PEANUT BUTTER CREAMY	1/2 cup	1 cup	2 cup
	SAUCE SOY	1/4 cup	1/2 cup	1 cup
	SAUCE CHILI SRIRACHA	1 TBL	2 TBL	1/4 cup
	SAUCE HOISIN	1/2 cup	1 cup	2 cup
		Preperation	on	
STEP 1	Place all ingredients into a food proc	essor with and "S" blade. Puls	e until all ingredients are full	y incorporated and smooth.
	Use a spatula to scrape down sides			
STEP 2	Place into line insert pans with spatu	la. Cover with lid, label, date, i EQUIPMEI		der 40ŰF/5ŰC refrigeration.
	FOOD PROCESSOR MEASURI	NG SPOONS MEASURIN	G CUPS METAL LINE IN	ISERT PAN WITH LIDS
	SPATULA			
	ALL THE WORK AREA, EQUIMPENT			
	TION OR STORAGE OF THIS PRODU	JCT ARE CLEAN, SANITARY	, AND FREE FROM	
CONTAMINANT	'S!		2042 CODE MENU	

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	HAR	D ROCK CAFE STANDARD	D RECIPE	
	DO NOT	VARY FROM THESE	STANDARDS	
ITEN		YONNAISE		ID#: CSC - 53
SHELF LIFE	≡ 7	DAYS	DATE I	SSUED: 3/6/2012
			POF	RTIONS:Tablespoon
		YIELD:3 - cup / 710 -		12 - cup / 2.8 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATC	H 48 - TBL / 710	- ml 96 - TBL / 1.42 - I	192 - TBL / 2.84 - I
	MAYONNAISE LIGHT CAPERS	1 cup 1/4 cup	2 cup 1/2 cup	1 qt / 946 ml 1 cup
	drained, chopped MUSTARD GRAINED MUSTARD GRAINED MUSTARD DIJON	1/4 cup / 59 ml 2 tsp 1/4 cup	1/2 cup / 118 ml 4 tsp 1/2 cup	1 cup / 237 ml 8 tsp 1 cup
	KETCHUP VOL PAK POUCH HERB TARRAGON FRESH chopped	1/4 cup 1/4 cup	1/2 cup 1/2 cup	1 cup 1 cup
SOP - 22.5	ONIONS 1/4" DICE HERB DILL FRESH chopped	1/2 cup 1 cup	1 cup 2 cup	2 cup 1 qt / 946 ml
<u>SOP - 13</u>	CHOPPED GREEN ONIONS HERB BASIL FRESH chopped	1/2 cup 1 cup	1 cup 2 cup	2 cup 1 qt / 946 ml
	CHEESE ROMANO GRATED	1/4 cup	1/2 cup	1 cup
STEP 1		ocessor with an "S" blade a		ully incorporated. Use a spatula to
	scrape down the sides of the food day dot. Store under 40°F/5°C	efrigeration.	d place into a line insert pan. Co UIPMENT	over with lid, label, date, initial, and
	FOOD PROCESSOR	•	SERT PAN WITH LID	MEASURING CUPS
	MEASURING SPOONS			

		T VARY FROM THESE ST	ANDARDS				
ITE	M: JER	MAYONNAISE		ID#: CSC - 54			
SHELF LIF	E:	7 DAYS	DATE ISS	UED: <mark>3/6/2012</mark>			
			PORTI	ONS:Tablespoon			
		YIELD:3.5 - cup / 828 - m	nl 7 - cup / 1.66 - l	14 - cup / 3.3 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BA	TCH 56 - TBL / 828 - m	112 - TBL / 1.66 - I	224 - TBL / 3.31 - I			
	ONION GREEN 1/2" pieces, green and white pa	1/2 cup	1 cup	2 cup			
	JUICE LIME FRESH GARLIC FRESH chopped	1/4 cup 3 TBL	1/2 cup 1/3 cup	1 cup 3/4 cup			
	SAUCE CHILI SRIRACHA GINGER FRESH	1 TBL 2 TBL	2 TBL 1/4 cup	1/4 cup 1/2 cup			
<u>SEAS - 04</u>	peeled and grated JERK SEASONING MAYONNAISE LIGHT	2 TBL 3 cup	1/4 cup 1 1/2 qt / 1.42 l	1/2 cup 3 qt / 2.84 l			
STEP 1 STEP 2	PREPERATION Place all ingredients except mayonnaise into a food processor with and "S" blade. Pulse until all ingredients are fully incorporated and smooth. Use a spatula to scrape down sides and pulse several times to mix completely. Place mayonnaise into a stainless steel mixing bowl. Add the mixture into mayonnaise with spatula. Using a wire whip mix until all ingredients are fully incorporated. Place into line insert pans with spatula. Cover with lid, label, date, initial and day dot. Place under 40°F/5°C refrigeration. NOTE: REFRIGERATE MAYONNAISE FOR A MINIMUM FO 2 HOURS TO ALLOW THE FLAVORS TO BLOOM.						
		EQUIP					
	FOOD PROCESSOR	MEASURING CUPS	MEASURING SPO	OONS SPATULA			
	WIRE WHIP	LINE INSERT PAN WITH LID	KITCHEN GLOVE	:S			

ITEN	MANGO PINEAPF	PLE SALSA		ID##CSC - 55
SHELF LIFE	2 DAYS	3	DATE ISS	UED: 3/6/2012
			PORTI	ONS:#30 scoop
	Y	/IELD:3.5 - cup / 828 - ml	7 - cup / 1.66 - I	14 - cup / 3.3 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	28 - #30 scoop	56 - #30 ѕсоор	112 - #30 scoop
SOP - 41.2	PINEAPPLE (DICED)	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
OF - 41.2	MANGO TIDBIT IQF	1 1/2 cup 1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
OP - 22.1	RED ONION (SMALL DICE)	1/2 cup	1 cup	2 cup
	PEPPER JALÀPENO (3 TBL	1/3 cup	3/4 cup
	JUICE ORANGE	1/4 cup	1/2 cup	1 cup
	JUICE LIME FRESH	3 TBL	1/3 cup	3/4 cup
	SPICE SALT IODIZE TABLE	3/4 tsp	1 1/2 tsp	1 TBL
OP - 14.5	DICED RED PEPPERS	1/4 cup	1/2 cup	1 cup
OP - 31	CILANTRO (CHOPPED)	3 TBL	1/3 cup	3/4 cup
		PREPARATIO	ON	
STEP 1	Place all ingredients into a stainless stel	I mixing bowl. Using a wire wh	ip, mix until all ingredients	s are fully incorporated. Using
	spatula place into a plastic line insert pa			
	NOTE: LET THE SALSA SET FOR TW FLAVORS.	O HOURS BEFORE SERVIC	E TO ALLOW THE CITRI	JS TO ACTIVATE THE
		EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	RUBBER SPATI	JLA MEASURING CUPS
	MEASURING SPOONS	LINE INSERT PAN WITH	LID	

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ITEM	SUNDRIED TOMA	ATO MARINADE			ID#:CSC - 56
SHELF LIFE	5 DA	YS		DATE ISS	SUED: 3/6/2012
				PORT	ONS:2 cup
		YIELD: <mark>6 - cup</mark>	/ 1.4 - I	12 - cup / 2.84 - I	24 - cup / 5.7 - I
	INGREDIENTS	MEASU	RE		
	PORTIONS PER BATCH	3 - 2 cup)	6 - 2 cup	12 - 2 cup
	OIL OLIVE PURE	1 gt / 946	3 ml - 2	2 qt / 1.89 l	1 gal / 3.79 l
	TOMATOES SUN DRIED HERB BASIL FRESH chopped	3 cup 1 cup	1	1 1/2 qt / 1.42 l 2 cup	3 qt / 2.84 l 1 qt / 946 ml
<u>SOP - 19</u>	CHOPPED PARSLEY SPICE SALT KOSHER SPICE PEPPER BLACK GROUND	1/2 cup 2 TBL 2 tsp	1	1 cup 1/4 cup 4 tsp	2 cup 1/2 cup 8 tsp
STEP 1 STEP 2	Place the sundried tomatoes into the f Place remaining ingredients into food smooth. Using a spatula, place the ma 40ŰF/5ŰC refrigeration.	food processor wit processor with an	"S" blade attachme ainer. Cover wtih li	ent. Mix until all ingre	dients are fully incorporated an
	FOOD PROCESSOR	SPATUI A	EQUIPMENT CONTAINER WIT	HIID	MEASURING CUPS
	MEASURING SPOONS	3.7.1.32.1	55.117.11.1ET. WIT		

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	HARD RO	CK CAFE STANDARD RE	ECIPE	
	DO NOT VAR	Y FROM THESE STA	ANDARDS	
ITEM	SWEET SOUR	R SAUCE		ID#:CSC - 57
SHELF LIFE	5 DAY	S	DATE ISSU	ED:3/6/2012
			PORTIC	NS:1oz ladle
		YIELD: <mark>3.3 - cup / 769 - n</mark>	nl 6.5 - cup / 1.54 - l	13 - cup / 3.1 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	26 - 1oz ladle	52 - 1oz ladle	104 - 1oz ladle
<u>CSC - 57.1</u>	SUGAR GRANULATED VINEGAR WHITE SRIRACHA SAUCE CORN STARCH WATER	1 qt / 946 ml 1 qt / 946 ml 1 tsp 1 tsp 1 1/2 tsp	2 qt / 1.89 l 2 qt / 1.89 l 2 tsp 2 tsp 1 TBL	1 gal / 3.79 l 1 gal / 3.79 l 4 tsp 4 tsp 2 TBL
STEP 1	Place sugar, vinegar and Sriracha sauc	PREPERA	_	Mix with a wire whin to
OTET T	incorporate. Bring mixture to a simmer.		e pan over mediam nigh neat.	with a wife writh to
STEP 2	In a small stainless steel mixing bowl, a	add corn starch and water.	Combine with a wire whip unti	I the water and corn starch are
	fully incorporated. NOTE: FOR THE SMALLER BATCHE	S, PLACE THE CORN ST	TARCH AND WATER INTO A	SOUFFLE CUP AND COVER
	WITH LID. SHAKE UNTIL FULLY INC	ORPORATED.		
STEP 3	Add the corn starch mixture to the simm occasionally. Remove from heat and po			
STEP 4	Once completely cooled, place into line 40°F/5°C refrigeration.			
		EQUIPM	· 	
	SAUCE POT	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
	STAINLESS STEEL MIXING BOWL	CONTAINER WITH LID	LINE INSERT PAN WITH LII)
	ALL THE WORK AREA, EQUIMPENT, (TION OR STORAGE OF THIS PRODUC 'S!			

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	HARD ROCK CA	FE STANDARD RECIPE		
	DO NOT VARY FRO	OM THESE STANDA	ARDS	
ITEM	SRIRACHA SAUCE			D#: <mark>CSC - 57.1</mark>
SHELF LIFE	7 DAYS		DATE ISSUE	D:3/6/2012
			PORTION	NS:Teaspoon
	YIELD	0.5 - cup / 118 - ml	1 - cup / 237 - ml	2 - cup / 473 - ml
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - tsp / 118 - ml	48 - tsp / 237 - ml	96 - tsp / 473 - ml
	SAUCE CHILI SRIRACHA SPICE PEPPER RED FLAKES CRUSHED	1/2 cup 1 tsp	1 cup 2 tsp	2 cup 4 tsp
STEP 1	Place Sriracha sauce and room temperature until both ingredients are fully incorporated. Place into a line insert pan with spatula. Cove		·	
	NOTE: STORE AT ROOM TEMPERATURE SERVE DRESSING AT ROOM TEMPERATURE		TH DEPARTMENT REC	QUIRES REFRIGERATION.
		EQUIPMENT		
	FOOD PROCESSOR WITH "S" BLADE ATTACHMENT	MEASURING CUPS	MEASURING SP	OONS SPATULA
	COLANDER	PLASTIC WRA	NP STAINLESS STE BOWL	EL MIXING
	. THE WORK AREA, EQUIMPENT, COOKING N OR STORAGE OF THIS PRODUCT ARE C			

ITEM	SRIRACHA MAYON	NAISE		ID#: CSC - 58			
SHELF LIFE	7 DAYS	DATE	ISSUED:4/11/2012				
			РО	RTIONS: 1.5 oz			
	YIEL	D:2.3 - cup / 532 - ı	ml 4.5 - cup / 1.07 - I	9 - cup / 2.1 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	12 - 1.5 oz	24 - 1.5 oz	48 - 1.5 oz			
		•	•	•			
	MAYONNAISE KITCHEN HEAVY DUTY	2 cup	1 qt / 946 ml	2 qt / 1.89 l			
	SAUCE CHILI SRIRACHA	1/4 cup	1/2 cup	1 cup			
	SPICE SALT IODIZE TABLE	1 tsp	2 tsp	4 tsp			
		PREPA	RATION				
STEP 1	In a stainless steel mixing bowl place all the						
	into a pastry bag with a #9 star tip or using a funnel and a spatula, transfer into a plastic squirt bottle. Place the top on the squirt bottle, label, date, initial and day dot. Store under 40ŰF/5ŰC refrigeration.						
	bottle, label, date, initial and day dot. Store t	nder 40A°F/5A°C rei EQUIP					
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS			
	RUBBER SPATULA	FUNNEL	PASTRY BAGS	SQUIRT BOTTLE			

	HARD ROCK (CAFE STANDARD RECIPE		
		ROM THESE STAND		
ITEN				ID#:CSC - 60
SHELF LIF			D	ATE ISSUED: 3/6/2012
				PORTIONS:2 oz
	YIE	LD:9.5 - cup / 2.2 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	38 - 2 oz		
<u>SOP - 56</u>	PLAIN YOGURT (DRAINING OF) HERB MINT LEAVES finely chopped, 1/8" LIME zest	2 qt / 1.89 l 1 oz / 28 g 2 TBL		
	SUGAR GRANULATED	1 1/2 cup		l
		PREPARATION		
STEP 1	Place all ingredients in a large stainless stuly incorporated.	steel mixing bowl. Using a	wire whip, n	nix together until all ingredients are
STEP 2	Using a spatula transfer into line insert prefrigeration.	ans. Cover with lids, label,	date, initial	and day dot. Store under 40°F/5°C
	NOTE: LET YOGURT SET FOR AT LEA		JSING TO L	ET THE FLAVORS BLOOM
	MEASURING SPOONS	EQUIPMENT MEASURING CUPS	WHICK	LINE INSERT PAN WITH LID
	STAINLESS STEEL MIXING BOWL	ZESTER	WHISK	LINE INSERT FAIN WITH LID
	OTAINEESS STEEL MIXING BOWL	ZEOTEK		
	E WORK AREA, EQUIMPENT, COOKING DRAGE OF THIS PRODUCT ARE CLEAN			ED FOR THE

	HARD BOCK (CAFE STANDARD REC	IDE					
		ROM THESE STAI						
lπ	EM: CITRUS SPIKED TART		TID/ (INDO	ID#: CSC - 75				
SHELF L		7111 071002	DATE ISS	SUED: 4/11/2012				
SIILLI L	J DATO			IONS:3 oz				
	V	=LD: 2 - qt /1.9 - l	PORT	ONSI 3 02				
		· ·						
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	21.33 - 3 oz						
	RELISH GREEN dill, drained	3 cup						
	MAYONNAISE KITCHEN HEAVY DUTY	1 gt / 946 ml	1					
	SPICE SALT CELERY	1 TBL						
	SPICE PEPPER BLACK GROUND	1 TBL						
	SPICE ONION POWDER	2 tsp						
	SPICE GARLIC GRANULATED	1 tsp						
	SPICE MUSTARD DRY	2 tsp						
	SAUCE WORCESTERSHIRE GAL	3 TBL						
	ORANGES	1 TBL						
	zest, packed		i	•				
	LEMON	2 TBL						
	zest, packed							
		PREPARATI	ON					
STEP 1	Place 3 cup of dill relish into a colander. I			of the drained relish and add				
	to a large mixing bowl.							
STEP 2	Place the remaining ingredients into the b							
CTED 2	NOTE: BE SURE THE ORANGE AND L							
STEP 3	Place into a plastic line insert pan with a	spatula and cover with a	a iid. Labei, date, initiai a	and day dot. Store under				
	40°F/5°C refrigeration. NOTE: LET THE SAUCE STAND AT LEAST 6 HOURS BEFORE SERVICE TO ALLOW THE FLAVORS TO							
	BLOOM. STIR BEFORE USE.							
		EQUIPMEN	IT					
	STAINLESS STEEL MIXING BOWL	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS				
	LINE INSERT PAN WITH LID							
	THE WORK AREA, EQUIMPENT, COOKING			THE				
	STORAGE OF THIS PRODUCT ARE CLEA	N, SANITARY, AND F	REE FROM					
CONTAMINANTS!								

This recipe manual is for the exclusive use of the Hard Rock Cafe and sconfidential and proprietary.

2012 CORE MENU
Duplication and distribution prohibited

	HAR	RD ROCK CAF	E STANDARD RE	ECIPE				
	DO NOT	VARY FRO	OM THESE STA	ANDARDS				
ITEI	M: 1000 ISL	1000 ISLAND DRESSING			ID#:DRESS - 01			
SHELF LIF	≡	5 DAYS		DA	TE ISSUED: 3/6/2012			
					PORTIONS:3 oz			
		YIELD	72 - floz	144 - floz	216 - floz			
	INGREDIENTS		MEASURE					
	PORTIONS PER BAT	СН	24 - 3 oz	48 - 3 oz	72 - 3 oz			
	MAYONNAISE KITCHEN HEAV	Y DUTY	1 1/2 qt / 1.42 l	3 at / 2.84 I	1 1/4 gal / 4.26 l			
	KETCHUP VOL PAK POUCH	1 2011	1 cup	2 cup	3 cup			
<u>VEG - 21.2</u>	ROASTED RED PEPPERS DIC	ED	3 oz / 85 g	6 oz / 170 g	9 oz / 255 g			
	EGG HARDBOILED		4 Each	8 Each	12 Each			
	SPICE SALT KOSHER		1 tsp	2 tsp	1 TBL			
	SPICE GARLIC GRANULATED SPICE ONION GRANULATED		1 tsp 1 tsp	2 tsp 2 tsp	1 TBL 1 TBL			
	SPICE PEPPER CAYENNE		1/2 tsp	1 tsp	1 1/2 tsp			
	PICKLES		1 cup	2 cup	3 cup			
			PREPARA	TION				
STEP 1	In a suitable size mixing bowl co							
STEP 2	Transfer to a suitable size storage container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration.							
	NOTE: ALLOW THE FRESSING TO REST FOR AT LEAST 2 HOURS BEFORE USE. THIS WILL ENBSURE THE TRUE FLAVOR OF THE DRESSING WILL BE ACHIEVED.							
			EQUIPMI					
	LARGE MIXING BOWL	CONTAINE	R WITH LID	SPATULA	MEASURING SPOONS			
	MEASURING CUPS	CUTTING E	BOARD	CHEF KNIFE	WIRE WHIP			
	SAFETY GLOVE							
	L THE WORK AREA, EQUIMPEN				D FOR THE			
CONTAMINANTS	OR STORAGE OF THIS PRODUCT!		N, SANITARY, AN	D FREE FROM				

ITEN		ROM THESE STANI SSING		ID#: DRESS - 02			
SHELF LIFE			ED:3/6/2012				
011221 211 2			NS:2 oz				
	YIEL	D:17.5 - cup / 4.1 - I	35 - cup / 8.28 - I	70 - cup / 16.6 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	70 - 2 oz	140 - 2 oz	280 - 2 oz			
	MAYONNAISE KITCHEN HEAVY DUTY	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l			
OP - 22.15	CREAM SOUR MILK BUTTERMILK YELLOW ONION (SMALL DICE)	2 lb / 907 g 3 cup / 710 ml 1/4 cup	4 lb / 1.81 Kilog 1 1/2 qt / 1.42 l 1/2 cup	8 lb / 3.63 Kilog 3 qt / 2.84 l 1 cup			
	JUICE LEMON FRESH	1/4 cup	1/2 cup	1 cup			
	SPICE PAPRIKA	1/4 tsp	1/2 tsp	1 tsp			
	SPICE PEPPER BLACK GROUND SPICE SALT KOSHER	1 1/4 tsp 1/2 tsp	2 1/2 tsp 1 tsp	5 tsp 2 tsp			
	GARLIC IN OIL	1/2 tsp	1 tsp	2 tsp			
	SPICE PEPPER WHITE GROUND	1/4 tsp	1/2 tsp	1 tsp			
	SPICE PEPPER CAYENNE	1/4 tsp	1/2 tsp	1 tsp			
	CHEESE BLUE CRUMBLES	14 oz / 397 g	1 lb + 12 oz / 794 g	3 lb + 8 oz / 1.59 Kilog			
	crumbled, 1/2" to 3/4" CHEESE BLUE CRUMBLES crumbled, 1/2" to 3/4"	14 oz / 397 g	1 lb + 12 oz / 794 g	3 lb + 8 oz / 1.59 Kilog			
STEP 1 STEP 2	Place all ingredients, except the blue cheese NOTE: FOR LARGER BATCHES, USE THE AIR INTO DRESSING. DO NOT USE BERN Using gloved hand break the blue cheese w	E PADDLE ATTACHMEN MIXER	IT ON HOBART MIXER TO	AVOID GETTING EXCESS			
	a lined sheet pan. Place in a preheated 350, from the cheese. NOTE: CHEESE SHOULD JUST START TO	°F/177°C oven for appr	roximately 2 minutes or unti	I the oil just begins to seep			
	PRODUCT SHOULD HAVE 1/2" to 3/4" CF	HUNKS OF BLUE CHEES	SE. USE IMMEDIATELY. D	O NOT LET CHEESE SIT O			
	COOL.						
STEP 3	COOL. Add heated blue cheese and remaining blue	cheese crumbles with a	spatula and carefully stir to	incorporate it and fold into the			
STEP 3	COOL. Add heated blue cheese and remaining blue dressing. NOTE: DO NOT USE BERMIXER. FINISHE NOTE: ALLOW DRESSING TO REST FOR OF THE DRESSING WILL BE ACHIEVED.	ED PRODUCT NEEDS TO R AT LEAST 2 HOURS BE	O HAVE 1/2" to 3/4" CHUN EFORE USE. THIS WILL E	KS OF BLUE CHEESE NSURE THE TRUE FLAVOI			
STEP 3	COOL. Add heated blue cheese and remaining blue dressing. NOTE: DO NOT USE BERMIXER. FINISHE NOTE: ALLOW DRESSING TO REST FOR	ED PRODUCT NEEDS TO AT LEAST 2 HOURS BE to scrape all of the dressing	D HAVE 1/2" to 3/4" CHUN EFORE USE. THIS WILL E g into container. Cover with	KS OF BLUE CHEESE NSURE THE TRUE FLAVOR			
	COOL. Add heated blue cheese and remaining blue dressing. NOTE: DO NOT USE BERMIXER. FINISHE NOTE: ALLOW DRESSING TO REST FOR OF THE DRESSING WILL BE ACHIEVED. Place into proper container. Use a spatula to	ED PRODUCT NEEDS TO AT LEAST 2 HOURS BE to scrape all of the dressing EQUIPMEN FOR AT LEAST 4 HOUR	D HAVE 1/2" to 3/4" CHUN EFORE USE. THIS WILL E g into container. Cover with	KS OF BLUE CHEESE NSURE THE TRUE FLAVOR			
	COOL. Add heated blue cheese and remaining blue dressing. NOTE: DO NOT USE BERMIXER. FINISHE NOTE: ALLOW DRESSING TO REST FOR OF THE DRESSING WILL BE ACHIEVED. Place into proper container. Use a spatula to dot. Store under 40ŰF/5ŰC refrigeration. NOTE: ALLOW THE DRESSING TO REST	ED PRODUCT NEEDS TO AT LEAST 2 HOURS BE to scrape all of the dressing EQUIPMEN FOR AT LEAST 4 HOUR	D HAVE 1/2" to 3/4" CHUN EFORE USE. THIS WILL E g into container. Cover with T RS BEFORE USE. THIS WI	KS OF BLUE CHEESE NSURE THE TRUE FLAVOR			
	COOL. Add heated blue cheese and remaining blue dressing. NOTE: DO NOT USE BERMIXER. FINISHE NOTE: ALLOW DRESSING TO REST FOR OF THE DRESSING WILL BE ACHIEVED. Place into proper container. Use a spatula to dot. Store under 40ŰF/5ŰC refrigeration. NOTE: ALLOW THE DRESSING TO REST	ED PRODUCT NEEDS TO AT LEAST 2 HOURS BE to scrape all of the dressing EQUIPMEN FOR AT LEAST 4 HOUR CHIEVED.	D HAVE 1/2" to 3/4" CHUN EFORE USE. THIS WILL E g into container. Cover with T RS BEFORE USE. THIS WILL T	KS OF BLUE CHEESE NSURE THE TRUE FLAVOI lid, label, date, initial, and da			
	COOL. Add heated blue cheese and remaining blue dressing. NOTE: DO NOT USE BERMIXER. FINISHE NOTE: ALLOW DRESSING TO REST FOR OF THE DRESSING WILL BE ACHIEVED. Place into proper container. Use a spatula to dot. Store under 40ŰF/5ŰC refrigeration. NOTE: ALLOW THE DRESSING TO REST FLAVOR OF THE DRESSING WILL BE ACTIVE THE PROPERTY OF THE PROPERTY	ED PRODUCT NEEDS TO AT LEAST 2 HOURS BE TO scrape all of the dressing EQUIPMEN FOR AT LEAST 4 HOUR CHIEVED.	D HAVE 1/2" to 3/4" CHUN EFORE USE. THIS WILL E g into container. Cover with T RS BEFORE USE. THIS WILL THIS WILL E CONTAINE LID	KS OF BLUE CHEESE NSURE THE TRUE FLAVOI lid, label, date, initial, and da ILL ENSURE THE TRUE R WITH KITCHEN SPOC			

ITEM:	RANCH DRESSING				ID#:DRESS - 03		
SHELF LIFE:				DATE ISS	SUED: 3/6/2012		
				PORTIONS:3 oz			
		YIELD	1 - gal / 3.8 - I	2 - gal / 7.57 - l	4 - gal / 15.1 - l		
	IN	GREDIENTS	MEASURE				
	PORTI	ONS PER BATCH	42.67 - 3 oz	85.33 - 3 oz	170.67 - 3 oz		
	DRESSING RAN	····	1 Each	2 Each	4 Each		
	MILK BUTTERMI	ITCHEN HEAVY DUTY LK	2 qt / 1.89 l 2 qt / 1.89 l	1 gal / 3.79 l 1 gal / 3.79 l	2 gal / 7.57 l 2 gal / 7.57 l		
			PREPERAT	TION			
					mixer periodically to scrape		
	the sides and bottom of bowl with a rubber spatula to ensure proper even mixing. Transfer to a suitable size storage container. Use a spatula to scrape all of the dressing into containers. Cover with lid, label						
	date, initial, and day dot. Rotate and store under 40ŰF/5ŰC refrigeration.						
	NOTE: THIS CAI	N BE MADE BY THE INDIVI	DUAL PACKAGE (F EQUIPME		ACKAGE)		
	SPATULA	GALLON MEASURE	EQUIFIVIE	HOBART MIXER	LEXAN		

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ITEM	HONEY	MUSTARD			ID#:DRESS - 04		
SHELF LIFE:	5	DAYS		DATE ISS	SUED: 3/6/2012		
				PORT	IONS:3 oz		
		YIELD:	1.5 - gal / 5.7 - I	3 - gal / 11.36 - l	4.5 - gal / 17 - l		
	INGREDIENTS		MEASURE				
	PORTIONS PER BATC	Н	64 - 3 oz	128 - 3 oz	192 - 3 oz		
	MAYONNAISE KITCHEN HEAVY VINEGAR CIDER APPLE	_	1 gal / 3.79 l 2 cup	2 gal / 7.57 l 1 gt / 946 ml	3 gal / 11.36 l 1 1/2 gt / 1.42 l		
	MUSTARD YELLOW GAL OIL SALAD HONEY	:	2 cup 2 cup 2 cup	1 qt / 946 ml 1 qt / 946 ml 1 qt / 946 ml	1 1/2 qt / 1.42 l 1 1/2 qt / 1.42 l 1 1/2 qt / 1.42 l		
	NOTE: WARM HONEY BY RUNNING HOT WATER OVER THE CONTAINER						
	SPICE PEPPER CAYENNE SPICE SALT GARLIC		1 TBL 5 tsp	2 TBL 10 tsp	3 TBL 1/3 cup		
			PREPARAT				
STEP 1 STEP 2	Place all ingredients in a bowl or Hobart mixer. With a wire whip attachment, mix on speed #2 for 5 minutes. Stop the mixer periodically to scrape the sides and bottom of the bowl to ensure even mixing. Transfer to a suitable size storage container. Use a spatula to scrape all of the dressing into containers. Cover, label, date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration. EQUIPMENT						
	HOBART MIXER SPA	TULA	LEXAN	C	CONTAINER WITH LID		
	GALLON MEASURE MEA	SURING CL	JPS MEASU	JRING SPOONS			

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	HARD ROO	CK CAFE STANDARD	RECIPE				
	DO NOT VARY	Y FROM THESE S	STANDARDS				
ITEM	SWEET COLE SLA	W DRESSING		ID#:DRESS - 08.1			
SHELF LIFE	5 DAYS	S	DATE ISS	JED:3/6/2012			
			PORTIC	ONS: <mark>6 cup</mark>			
		YIELD: 2 - gal	4 - gal / 15.14 - I	8 - gal / 30.3 - l			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	5.33 - 6 cup	10.67 - 6 cup	21.33 - 6 cup			
<u>SOP - 45</u> STEP 1	MAYONNAISE KITCHEN HEAVY DUTSUGAR GRANULATED VINEGAR CIDER APPLE RELISH SWEET GREEN MILK SPICE SALT IODIZE TABLE CHIPOTLE PEPPERS (PUREE) SPICE PEPPER CAYENNE MUSTARD YELLOW GAL Place all ingredients in a suitable size of the size of	2 cup 2 cup 1 1/4 qt / 1.18 l 2 qt / 1.89 l 4 tsp 2 tsp 2 tsp 1 1/2 cup PREPE stainless steel mixing b	1 gal / 3.79 l 8 tsp 4 tsp 4 tsp 3 cup RATION powl. Combine all ingredients w	·			
STEP 2	NOTE: FOR LARGER BATCH SIZES, YOU MAY USE THE HOBART MIXER WITH THE BALOON ATTACHMENT. Transfer to proper container. Use spatula to scrape all of the dressing into the container. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.						
		• -	PMENT	00471114			
		RE WHIP	CONTAINER WITH LID	SPATULA			
	QUART MEASURE MEA	ASURING CUPS	MEASURING SPOONS	HOBART MIXER			
	THE WORK AREA, EQUIMPENT, CO ON OR STORAGE OF THIS PRODUCT						

ITEM: GUACAMOL		HIPOTLE RANCH		ID#:DRESS - 11.1			
SHELF LIFE	≘: 2 D <i>i</i>	AYS	DATE ISS	UED:5/2/2012			
				ONS:2 oz			
		YIELD:2 - qt /1.9 - I	4 - qt / 3.79 - I	8 - qt /7.6 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	32 - 2 oz	64 - 2 oz	128 - 2 oz			
<u>DRESS - 03</u> <u>CSC - 07</u> <u>SOP - 45</u>	RANCH DRESSING GUACAMOLE SCRATCH CHIPOTLE PEPPERS (PUREE)	1 1/2 qt / 1.42 l 2 cup 1 TBL	3 qt / 2.84 I 1 qt / 946 ml 2 TBL	1 1/2 gal / 5.68 l 2 qt / 1.89 l 1/4 cup			
STEP 1	PREPERATION Place the dressing, Chipotle pepper puree, and the guacamole in a suitable size mixing bowl. With a wire whip mix unitl well incorporated.						
	NOTE: DO NOT OVER MEASURE THE CHIPOTLE PUREE. IT WILL AFFECT TEH HEAT AND FLAVOR PROFILE OF THE DRESSING						
STEP 2	Transfer to proper container. Use spatula to scrape all of the dressing into the containers. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.						
	LARGE MIXING BOWL	WIRE WHIP	LINE INSERT PAN	SPATULA			
	QUART MEASURE	MEASURING CUPS	MEASURING SPOONS	3			

ITE	M: CAESAR DRES	SING		D#: DRESS - 13			
SHELF LIF	5 DAYS						
• <u> </u>	- Carrie			ED: 3/6/2012 NS:3 oz			
		/IELD: 5.8 - qt / 5.4 - I	11.5 - qt / 10.88 - I	17.25 - qt / 16.3 - I			
	INGREDIENTS	MEASURE		-			
	PORTIONS PER BATCH	61.33 - 3 oz	122.67 - 3 oz	184 - 3 oz			
	EGG YOLKS	1 cup	2 cup	3 сир			
	SPICE MUSTARD DRY	1/2 cup	1 cup	1 1/2 cup			
	PASTE ANCHOVY	1 cup	2 cup	3 cup			
	GARLIC IN OIL	3/4 cup	1 1/2 cup	2 1/4 cup			
	CAPERS	1/2 cup	1 cup	1 1/2 cup			
	VINEGAR BALSAMIC	1/2 cup	1 cup	1 1/2 cup			
	VINEGAR RED WINE	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l			
	JUICE LEMON FRESH	1/4 cup	1/2 cup	3/4 cup			
	SHALLOTS PEELED	3/4 cup	1 1/2 cup	2 1/4 cup			
	SPICE PEPPER BLACK GROUND	1 TBL	2 TBL	3 TBL			
	SAUCE WORCESTERSHIRE GAL	1 TBL	2 TBL	3 TBL			
	OIL SALAD	2 cup	1 gt / 946 ml	1 1/2 qt / 1.42 l			
	OIL OLIVE PURE	3 qt / 2.84 l	1 1/2 gal / 5.68 l	2 1/4 gal / 8.52 l			
		PREPARA	ATION				
STEP 1	Place egg yolks in a mixing bowl with a ball suitable size lexan for bermixer.	on attachment. Mix on	high for 2 minutes. Using a spatu	ula, place egg yolks into a			
STEP 2	Add all the ingredients into the lexan excep incorporated and smooth.	t the olive oil and salad	oil. Using the bermixer, mix until	all ingredients are fully			
STEP 3	With the bermixer running, slowly add the c						
	all of the oil is added, pour dressing into line insert pans for service. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.						
	NOTE: ALLOW THE DRESSING TO REST FOR AT LEAST 2 HOURS BEFORE USE. THIS WILL ENSURE THE TRUE FLAVOR OF THE DRESSING WILL BE ACHIEVED.						
		EQUIPM	IENT				
	HOBART MIXER WITH BALLOON WHIP	ATTACHMENTS	SPATULA MEASURING CUPS	MEASURING SPOONS			
	LINE INSERT PAN WITH LID		LEXAN				

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1	HARD RO	CK CAFE STANDARD RE	CIPE				
	DO NOT VAR	Y FROM THESE STA	NDARDS				
ITEM:	HONEY BALSAMIC	VINAIGRETTE		ID#: DRESS - 16			
SHELF LIFE:	7 DAY	S	DATE ISS	SUED: 3/6/2012			
			PORT	IONS: <mark>3 oz</mark>			
		YIELD: <mark>2 - qt / 1.9 - I</mark>	8 - qt /7.57 - I	16 - qt /15.1 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	21.33 - 3 oz	85.33 - 3 oz	170.67 - 3 oz			
	OIL SALAD OIL OLIVE PURE VINEGAR BALSAMIC MUSTARD DIJON GARLIC IN OIL HONEY SPICE PEPPER DUSTLESS	1 qt / 946 ml 2 cup 2 cup 2 TBL 2 tsp 1 cup 1/2 tsp	1 gal / 3.79 l 2 qt / 1.89 l 2 qt / 1.89 l 1/2 cup 8 tsp 1 qt / 946 ml 2 tsp	2 gal / 7.57 l 1 gal / 3.79 l 1 gal / 3.79 l 1 cup 1/3 cup 2 qt / 1.89 l 4 tsp			
	Place all ingredients in a suitable size of Dressing should emulsify quickly.	PREPARA clean cambro or lexan conta		o fully incorporate ingredients.			
STEP 2	Place into proper storage container. Use a spatula to scrape all of the dressing into the container. Cover with lid, label, initial, date, and day dot. Store under 40°F/5°C refrigeration. NOTE: AS WTIH ALL VINAIGRETTE DRESSINGS, IT MAY HAVE TO BE RE-UMULSIFIED WITH A WIRE WHIP IF IT						
	SEPERATES. BE SURE TO STIR WE	LL WITH THE SERVICE L EQUIPME					
	BERMIXER LEXAN	LINE INSERT F		SPATULA			

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	HARD	ROCK CAFE ST	ANDARD RECIPE		
	DO NOT VA	ARY FROM T	HESE STANDARDS		
	TEM: HARD ROCK HO	OUSE DRESSING	G	ID#	DRESS - 17
SHELF	LIFE: 5 D	5 DAYS			3/6/2012
				PORTIONS	3 oz
		YIELD: 1 - ga	ıl / 3.8 - I		
	INGREDIENTS		SURE		
	PORTIONS PER BATCH	i 42.67	- 3 oz		
	VINEGAR CIDER APPLE	3 cup	l		Ī
	WATER	3 1/2			
	SUGAR GRANULATED	3/4 cu			
	SPICE SALT KOSHER	1 TBL			
	JUICE LIME FRESH	3/4 ct	JP qr		
	HONEY	1/2 cu	ap qu		
	SPICE ONION POWDER	2 tsp			
	SPICE OREGANO GROUND	1 tsp			
	SPICE PARSLEY FLAKES	1 tsp			
	SPICE CUMIN GROUND	2 tsp			
	SPICE CHIVES FREEZEDRIED	1 tsp			
	OLIVE WHOLE GREEN	5 tsp			
	OIL SALAD	2 1/4	qt / 2.07 I		
			PREPARATION		
STEP 1	In a suitable size mixing bowl, add vell.	vinegar, water, ho	oney, lime juice, salt, and so	ugar. Mix together υ	sing a bermixer. Blend
STEP 2	Add the spices and olives and mix v	vell.			
STEP 3	With bermixer, slowly, incorporate the	ne oil until dressir	ng has emulsified.		
STEP 4	Pour vinaigrette into a plastic storag date, day dot, initial, rotate. Store ur			ne dressing into cor	tainers. Cover with lid,
	, , ,,		EQUIPMENT		
	LARGE MIXING BOWL	BERMIXER	CONTAINER WITH LIE) MEAS	SURING CUPS
	MEASURING SPOONS	SPATULA			
	AT ALL THE WORK AREA, EQUIMPENT				
PREPARATION CONTAMINA	ON OR STORAGE OF THIS PRODUCT A	ARE CLEAN, SA	NITAKY, AND FREE FRO	M	
	and it of the state of the stat			ODE MENU	

HONEY CITRUS DRESSING			ID#:DRESS - 26		
SHELF LIFE				DATE ISSUED:3/6/2012 PORTIONS:3 oz	
J.1221 2					
		YIELD: 22.5 - cup	/ 5.3 - I 45 - cup /		
	INGREDIENTS	MEASURE	•		
	PORTIONS PER BATCI	-l 60 - 3 oz	120 - 3 oz		
	WINESAR SIRER ARRIE	4 . / 040	lo . / 4 00 l	ı	
	VINEGAR CIDER APPLE	1 qt / 946 m			
SOP - 22.15	HONEY YELLOW ONION (SMALL DICE)	1 qt / 946 m 1 cup	I 2 qt / 1.89 I 2 cup		
	SUGAR GRANULATED	1 cup	2 cup 2 cup		
	JUICE LIME FRESH	1 cup	2 cup 2 cup		
	JUICE ORANGE	1 cup	2 cup		
	SPICE CUMIN GROUND	1/4 cup	2 cup 1/2 cup		
		•			
	GARLIC IN OIL	1/4 cup	1/2 cup		
	SPICE MUSTARD DRY	1/4 cup	1/2 cup		
	SPICE PEPPER WHITE GROUND		1/4 cup		
	SPICE GARLIC POWDER	2 TBL	1/4 cup		
	SPICE SALT IODIZE TABLE	2 TBL	1/4 cup		
	SPICE CHILI POWDER	2 TBL	1/4 cup		
	OIL SALAD	2 1/2 qt / 2.3	37 l 1/4 gal / 4	1.73	
SOP - 31	CILANTRO (CHOPPED)	1/3 cup	2/3 cup		
	1 TBL of chopped cilantro per qt of	dressing at time of servi	ice	'	
		PR	EPERATION		
STEP 1	Place all of the ingredients except salad oil into a tall lexan and blend with bermixer until smooth and fully incorporated.				
STEP 2	While the bermixer is running, slowly add the salad oil until fully incorporated.				
STEP 3	Place into proper storage container. Use a spatula to scrape all of the dressing into the container. Cover with lid, label, initial,				
· ·	date, and day dot. Store under 40°F/5°C refrigeration.				
	NOTE: POUR DRESSING INTO LINE INSERT PANS AND ADD CILANTRO AT TIME OF SERVICE. THIS DRESSING WII				
	SEPARATE OVER TIME. IT IS VERY IMPORTANT TO STIR THE DRESSING EACH TIME IT IS USED BEFORE SERVICE				
	EQUIPMENT				
	CUTTING BOARD	LEXAN	BERMIXER	QUART MEASURE	
	CONTAINER WITH LID	LINE INSERT PAN	MEASURING CUPS	MEASURING SPOONS	

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ITEN	GREEK DRESS		ID#:DRESS - 27			
SHELF LIFE	7 DAYS		DATE ISSU	JED: 3/6/2012		
			PORTIC	NS:2oz ladle		
	YIE	LD:3 - cup / 710 - ml	6 - cup / 1.42 - I	12 - cup / 2.8 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - 2oz ladle	24 - 2oz ladle	48 - 2oz ladle		
	OARLIO ERFOLI	4/4	4.10	h		
	GARLIC FRESH chopped fine	1/4 cup	1/2 cup	1 cup		
	SPICE OREGANO GROUND	4 tsp	8 tsp	1/3 cup		
	MUSTARD DIJON	2 tsp	4 tsp	8 tsp		
	VINEGAR RED WINE	1 cup	2 cup	1 qt / 946 ml		
	SPICE SALT KOSHER	4 tsp	8 tsp	1/3 cup		
	SPICE PEPPER BLACK GROUND	2 tsp	4 tsp	8 tsp		
	OIL OLIVE PURE	2 cup	1 qt / 946 ml	2 qt / 1.89 I		
		PREPERATIO	N			
STEP 1	Place all ingredients except olive oil in a incorporated.	stainless steel mixing bow	l. Using a wire whip, mix	x all ingredients until fully		
STEP 2	Slowly add the olive oil into the mixing bo ingredients.	wl and mix constantly with	n the wire whip until fully	incorporated with the other		
STEP 3	Pour the dressing into a line insert pan us at 40°F/5°C refrigeration.	sing a spatula. Cover with	lid. Label, date, initial, a	and day dot. Store dressing		
	NOTE: INGREDIENTS WILL SETTLE IN THE DRESSING. DRESSING WILL NEED TO BE MIXED WITH A WIRE WHIP AT TIME OF SERVICE.					
	NOTE: BRING AMOUNT OF DRESSING TO ROOM TEMPERATURE FOR SERVICE. EQUIPMENT					
	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SP	OONS WIRE WHIP		
	LINE INSERT PAN WITH LID					

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	HARD ROCK CAF	E STANDARD RECIPE				
	DO NOT VARY FRO	M THESE STANDA	ARDS			
ITEM	SESAME DRESSING	ID#	#:DRESS - 30			
SHELF LIFE	5 DAYS		DATE ISSUED	3/6/2012		
			PORTIONS	1 1/2 cup		
	YIELD	3.5 - cup / 828 - ml	7 - cup / 1.66 - I	14 - cup / 3.3 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	2.33 - 1 1/2 cup	4.67 - 1 1/2 cup	9.33 - 1 1/2 cup		
	VINEGAR RICE WINE VINEGAR CIDER APPLE SUGAR GRANULATED SPICE SALT KOSHER SPICE PEPPER BLACK GROUND OIL SALAD OIL SESAME DARK	1 1/4 cup 1 1/4 cup 1 cup 1 tsp 1 1/2 tsp 5 tsp 5 tsp	2 1/2 cup 2 1/2 cup 2 cup 2 tsp 1 TBL 3 TBL 3 TBL	1 1/4 qt / 1.18 I 1 1/4 qt / 1.18 I 1 qt / 946 mI 4 tsp 2 TBL 1/3 cup 1/3 cup		
STEP 1	Place all ingredients except salad and sesan the sugar is completely dissolved.					
CTED 0	NOTE: BE SURE THE SUGAR IS COMPLE					
STEP 2 STEP 3	Add the salad and sesame oil into the mixture. Using a wire whip, mix until all ingredients are fully incorporated. Pour the dressing into a line insert pan using a spatula. Cover with lid. Lable, date, initial, and day dot. Store dressing at room temperature.					
	·	EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SPOO	NS WIRE WHIP		
	LINE INSERT PAN WITH LID					
PREPARATION OR S CONTAMINANTS!	HE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAN			E		

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ITI	EM: TANGERINE BA	LSAMIC		ID#: DRESS - 31		
SHELF LI	FE: 5 DAYS		DATE IS:	SUED: 3/6/2012		
			PORT	IONS:2oz ladle		
	YI	ELD: 8 - cup / 1.9 - l	16 - cup / 3.79 - I	32 - cup / 7.6 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	32 - 2oz ladle	64 - 2oz ladle	128 - 2oz ladle		
	GARLIC FRESH minced	2 TBL	1/4 cup	1/2 cup		
	HONEY MUSTARD YELLOW GAL SYRUP TANGERINE VINEGAR BALSAMIC	1/2 cup 1 TBL 3/4 cup 1 cup	1 cup 2 TBL 1 1/2 cup 2 cup	2 cup 1/4 cup 3 cup 1 qt / 946 ml		
	SPICE PEPPER BLACK GROUND JUICE ORANGE SPICE SALT IODIZE TABLE OIL SALAD	1 tsp 2 cup 2 tsp 2 cup	2 tsp 1 qt / 946 ml 4 tsp 1 qt / 946 ml	4 tsp 2 qt / 1.89 l 8 tsp 2 qt / 1.89 l		
		PREPE	RATION			
STEP 1	Place all ingredients except salad oil in a the bermixer running, slowly add teh sala NOTE: IT SHOULD TAKE 2 TO 3 MINU	d oil into the dressing	. Continue to mix until all of the LAD OIL INTO THE DRESSIN	salad oil is incorporated.		
STEP 2	Pour dressing into line insert pans. Cover with lid, label, date, initial and day dot. Place under 40°F/5°C refrigeration. NOTE: KEEP THE DRESSING UNDER REFRIGERATION FOR AT LEAST TWO HOURS TO ALLOW THE FLAVOR TO BLOOM.					
			PMENT			
	LARGE CAMBRO LINE INSERT PAN WITH LID	BERMIXER N	MEASURING CUPS N	EASURING SPOONS		

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ITEM:	POACHING OF	PEARS		ID#:DRESS - 32
SHELF	5 1740	<u> </u>	DATE IS	SSUED:4/11/2012
LIFE:	OBAIO	,		
		IFI D-4 / 0.46		TIONS: Cup
		IELD: 4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.8 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.79 - I
			i_	I
OKDV 40	WINE KITCHEN HOUSE ZIN	1 cup	2 cup	1 qt / 946 ml
<u> 3KRY - 19</u>	SIMPLE SYRUP (50 sugar 50 water)	1 qt / 946 ml	2 qt / 1.89 I	1 gal / 3.79 l
	SPICE CINNAMON STICKS	2 stick	4 stick	8 stick
	HONEY	1/4 cup	1/2 cup	1 cup
	EXTRACT VANILLA	2 TBL	1/4 cup	1/2 cup
	PEARS BARTLETT	6 Each	12 Each	24 Each
	NOTE: IF BARTLETT PEARS ARE NOT			
		•		
	5 1	PREPAR		
STEP 1	Place all ingredients except pears into a	small sauce pot over medi	um heat and stir with a wire	
STEP 1	pears into liquid. Bring back to boil and th	small sauce pot over medinen reduce to a simmer. Le	um heat and stir with a wire et simmer for 20 minutes or u	until pears are tender. Use a
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the pe	small sauce pot over medinen reduce to a simmer. Le ars. Remove pears from the	um heat and stir with a wire et simmer for 20 minutes or une liquid and place onto a sh	until pears are tender. Use a eet pan. Place under 40°F/5°C
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching lie	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place	um heat and stir with a wire et simmer for 20 minutes or one lie liquid and place onto a sha e into an ice bath to cool con	until pears are tender. Use a eet pan. Place under 40°F/5°C
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching lie NOTE: THE PEARS SHOULD BE ALMO	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE	um heat and stir with a wire et simmer for 20 minutes or une liquid and place onto a she into an ice bath to cool con A HIGH SHOULDER PAN.	until pears are tender. Use a eet pan. Place under 40°F/5°C npletely.
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching liquid NOTE: THE PEARS SHOULD BE ALMONOTE: THE TINES OF FORK SHOULD	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE PENETRATE THE PEAR	um heat and stir with a wire at simmer for 20 minutes or the liquid and place onto a shall into an ice bath to cool conto A HIGH SHOULDER PAN. WITH LITTLE OR NO RES	until pears are tender. Use a eet pan. Place under 40°F/5°C apletely. ISTANCE. BE SURE TO RESER
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching linnote: THE PEARS SHOULD BE ALMONOTE: THE TINES OF FORK SHOULD THE POACHING LIQUID FOR THE PEARS IN THE PEARS SHOULD FOR THE PEARS	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE PENETRATE THE PEAR AR DRESSING. DO NOT I	um heat and stir with a wire at simmer for 20 minutes or the liquid and place onto a shall into an ice bath to cool conto A HIGH SHOULDER PAN. WITH LITTLE OR NO RESDISCARD. UNUSED LIQUID	until pears are tender. Use a eet pan. Place under 40°F/5°C apletely. ISTANCE. BE SURE TO RESER
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STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching linnote: THE PEARS SHOULD BE ALMONOTE: THE TINES OF FORK SHOULD THE POACHING LIQUID FOR THE PEABATCHES OF PEAR DRESSING WITH Once the pear are cooled completely, cut	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE PENETRATE THE PEAR AR DRESSING. DO NOT INEW POACHING LIQUID tears in half. Cut the pear	um heat and stir with a wire the simmer for 20 minutes or the liquid and place onto a she into an ice bath to cool con A HIGH SHOULDER PAN. WITH LITTLE OR NO RES DISCARD. UNUSED LIQUID The halves into three equal sec	until pears are tender. Use a eet pan. Place under 40°F/5°C apletely. ISTANCE. BE SURE TO RESER O CAN BE REUSED FOR FUTUR
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching linnote: THE PEARS SHOULD BE ALMONOTE: THE TINES OF FORK SHOULD THE POACHING LIQUID FOR THE PEARTCHES OF PEAR DRESSING WITH Once the pear are cooled completely, cut with lids, label, date, initial and day dot. S	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE PENETRATE THE PEAR AR DRESSING. DO NOT INEW POACHING LIQUID to pears in half. Cut the peastore under 40ŰF/5ŰC researce.	um heat and stir with a wire at simmer for 20 minutes or the liquid and place onto a she into an ice bath to cool come. A HIGH SHOULDER PAN. WITH LITTLE OR NO RESUISCARD. UNUSED LIQUID IT halves into three equal secfrigeration.	until pears are tender. Use a eet pan. Place under 40°F/5°C apletely. ISTANCE. BE SURE TO RESER O CAN BE REUSED FOR FUTUR
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching linnote: THE PEARS SHOULD BE ALMONOTE: THE TINES OF FORK SHOULD THE POACHING LIQUID FOR THE PEAR BATCHES OF PEAR DRESSING WITH Once the pear are cooled completely, cut with lids, label, date, initial and day dot. SNOTE: BE SURE TO USE SAFETY GLO	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE PENETRATE THE PEAR AR DRESSING. DO NOT INEW POACHING LIQUID to pears in half. Cut the peastore under 40ŰF/5ŰC red DVE WHEN CUTTING PE	um heat and stir with a wire at simmer for 20 minutes or the liquid and place onto a she into an ice bath to cool come and HIGH SHOULDER PAN. WITH LITTLE OR NO RESUISCARD. UNUSED LIQUID IT halves into three equal secfrigeration. ARS.	until pears are tender. Use a eet pan. Place under 40°F/5°C apletely. ISTANCE. BE SURE TO RESER O CAN BE REUSED FOR FUTUR
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching linds in the pears should be almounted the pear times of fork should the poaching liquid for the pear and the pear are cooled completely, cut with lids, label, date, initial and day dot. Sometimes in the pear to use safety glowers the pear to use safety glowers.	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE. PENETRATE THE PEAR AR DRESSING. DO NOT INEW POACHING LIQUID to pears in half. Cut the pear store under 40ŰF/5ŰC red to the company of the pears of the	um heat and stir with a wire at simmer for 20 minutes or the liquid and place onto a she into an ice bath to cool come a HIGH SHOULDER PAN. WITH LITTLE OR NO RESUISCARD. UNUSED LIQUID or halves into three equal sectification. ARS.	until pears are tender. Use a eet pan. Place under 40ŰF/5ŰC apletely. ISTANCE. BE SURE TO RESER OF CAN BE REUSED FOR FUTUR etions. Place into line insert pans
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching linnote: THE PEARS SHOULD BE ALMONOTE: THE TINES OF FORK SHOULD THE POACHING LIQUID FOR THE PEAR BATCHES OF PEAR DRESSING WITH Once the pear are cooled completely, cut with lids, label, date, initial and day dot. SNOTE: BE SURE TO USE SAFETY GLO	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE. PENETRATE THE PEAR AR DRESSING. DO NOT INEW POACHING LIQUID to pears in half. Cut the pear store under 40ŰF/5ŰC red to the company of the pears of the	um heat and stir with a wire at simmer for 20 minutes or the liquid and place onto a she into an ice bath to cool come a HIGH SHOULDER PAN. WITH LITTLE OR NO RESUSCARD. UNUSED LIQUID or halves into three equal secfrigeration. ARS. container and reserve for the stimmer and reserve	until pears are tender. Use a eet pan. Place under 40ŰF/5ŰC apletely. ISTANCE. BE SURE TO RESER OF CAN BE REUSED FOR FUTUR etions. Place into line insert pans
STEP 1	pears into liquid. Bring back to boil and the toothpick to test the tenderness of the perefrigeration to cool. Pour the poaching linds in the pears should be almounted the pear times of fork should the poaching liquid for the pear and the pear are cooled completely, cut with lids, label, date, initial and day dot. Sometimes in the pear to use safety glowers the pear to use safety glowers.	small sauce pot over medinen reduce to a simmer. Lears. Remove pears from the quid into a lexan and place DST SUBMERGED. USE. PENETRATE THE PEAR AR DRESSING. DO NOT INTERPORT IN 1900 NOT INTERPORT INTERPORT IN 1900 NOT INTERPORT INTERPORT IN 1900 NOT INTERPORT IN 1900 NOT INTERPORT INT	um heat and stir with a wire at simmer for 20 minutes or the liquid and place onto a she into an ice bath to cool come a HIGH SHOULDER PAN. WITH LITTLE OR NO RESUSCARD. UNUSED LIQUID or halves into three equal secfrigeration. ARS. container and reserve for the stimmer and reserve	until pears are tender. Use a eet pan. Place under 40ŰF/5ŰC apletely. ISTANCE. BE SURE TO RESER OF CAN BE REUSED FOR FUTUR etions. Place into line insert pans

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	HARD R	OCK CAFE STANDARD RE	CIPE			
	DO NOT VAF	RY FROM THESE STA	NDARDS			
ITEM	PEAR DRI	ESSING		ID#:DRESS - 33		
SHELF LIFE	5 DA	YS	DATE ISS	SUED:4/11/2012		
			PORT	IONS: <mark>2 oz</mark>		
		YIELD: 3 - cup / 710 - ml	6 - cup / 1.42 - I	12 - cup / 2.8 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - 2 oz	24 - 2 oz	48 - 2 oz		
DRESS - 32	POACHING OF PEARS PEARS BARTLETT MUSTARD DIJON	2 cup 8 oz / 227 g 2 TBL	1 qt / 946 ml 1 lb / 454 g 1/4 cup	2 qt / 1.89 l 2 lb / 907 g 1/2 cup		
STEP 1	PREPARATION Place all ingredients into the food processor with the "S" blade attachment. Blend until all ingredients are smooth and fully incorporated. NOTE: BLEND THE DRESSING INTO 2 CUP INCREMENTS. THIS WILL ENSURE THE PEARS ARE COMPLETELY					
	BLENDED INTO THE DRESSING AN LIQUID.					
STEP 2	Place into line insert pans. Use a spatula to remove all of the sauce from the bowl. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration.					
	FOOD PROCESSOR	EQUIPME Rubber Spatula	MEASURING CUPS	MEASURING SPOONS		
	LINE INSERT PAN WITH LID	ROBBER OF ATOL	WEAGORING COLO	WEAGAMAG OF GOING		
	ALL THE WORK AREA, EQUIMPENT ATION OR STORAGE OF THIS PROD ITS!			DR .		

SMOKE HONEY CITRUS DRESSING		DRESSING	II	D#:DRESS - 34
SHELF LIFE	5 DAYS		DATE ISSUE	D: 4/11/2012
			PORTION	NS: <mark>3 oz</mark>
	YIEL			
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	60 - 3 oz		
DRESS - 26 SOP - 45	HONEY CITRUS DRESSING CHIPOTLE PEPPERS (PUREE) FLAVORING LIQUID SMOKE JUICE LIME FRESH SPICE SALT KOSHER	1 1/2 qt / 1.42 l 1/3 cup 1 TBL 1/2 cup 1 TBL		
STEP 1 STEP 2	Place all ingredients into a stainless steel m incorporated. Use spatula to scrape down the Place into line insert pans. Use a spatula to initial and day dot. Store under 40ŰF/5ŰC	ne sides. remove all of the sauce fron	· ·	·
		EQUIPMENT	MEAGUIDING	MEAGUIDING
	FOOD PROCESSOR WITH "S" BLADE ATTACHMENT	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID			

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	TEM: KEY LIME PIE FILLING			ID#: F	ILL - 01
SHELF LIFE	3 DAYS		DATE	ISSUED: 3	/6/2012
	62/116			RTIONS:s	
	YIE	LD:6 - cup / 1.4 - I	12 - cup / 2.84 -		
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	6 - slices	12 - slices		
		•			
	EGG YOLKS	3/4 cup	1 1/2 cup		
	MILK CONDENSED CAN	3 can	6 can		
	JUICE KEY LIME FRESH	1 1/2 cup	3 сир		
	(EUROPE USE FRESH LIME JUICE)			•	
	GELATIN UNFLAVORED	2 tsp	4 tsp		
STEP 1 STEP 2 STEP 3 STEP 4	In a small mixer with a ballon whip attachm Add the condensed milk to the egg yolks ar In a stainless steel mixing bowl, add the lim Add the lime juice and gelatin mixture into tapproximately 1 to 2 minutes. Divide the mixture evenly into the graham of the crust to seal the wrap. Place pies on a seal to the crust of the crust o	nd mix on high for 5 mir ne juice. Add gelatin and he mixer and mix on m cracker pie crust. Gently sheet pan and place un	il light and fluffy, for about nutes. I mix with a wire whip unti edium speed untill all ingro place plastic wrap over the der 40°F/5°C refrigerat	I gelatin is on the dients are the pies and to allow	completely dissolved. fully incorporated, use your finger aroun
	NOTE: PIES SHOULD BE REFRIGERATE	D FOR A MINIMUM O EQUIPMI		RVING	
	HOBART MIXER W/PADDLE AND BALLO ATTACHMENTS	OON SPAT	ULA	WIRE WHIP	MEASURING CUPS
	MEASURING SPOONS	STAIN BOWL	ILESS STEEL MIXING		

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ITEM:	DO NO	CHEESECAKE TOPPING			ID#:FILL - 02
SHELF LIFE:		5 DAYS		DATE	ISSUED: 3/6/2012
			РО	RTIONS:Quart	
	YIELD:1		1 - qt / 946 - ml	2 - qt /1.89 - l	4 - qt /3.8 - I
	INGREDIEN [*]	rs	MEASURE		
	PORTIONS PER	ВАТСН	1 - qt / 946 - ml	2 - qt /1.89 - I	4 - qt /3.79 - l
	CREAM SOUR HONEY SUGAR GRANULATED EXTRACT VANILLA		3 1/4 cup 1/3 cup 1/3 cup 1 1/2 tsp		3 1/4 qt / 3.08 I 1 1/2 cup 1 1/2 cup 2 TBL
STEP 1 STEP 2	Place all ingredients in a suitable size mixing bowl. Incorporate well by hand with a wire whip. Transfer to a suitable size storage container. Use a spatula to scrape all of the topping into contain date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration. EQUIPMENT			nip. o container. Cover with lid, label	
	LARGE MIXING BOWL	MEASURING	CUPS MEA	ASURING SPOONS	CONTAINER WITH LID
	WIRE WHIP	SPATULA			

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ITEM	OPANGE	CITRUS PIE FII	LING		ID#:FILL - 03
SHELF LIFE		OTTROOT IE FIL	-LING	DATELES	SUED: 3/6/2012
SHELF LIFE					
				_	IONS:slice
		YIELD	1 - pie	2 - pie	
	INGREDIENTS	;	MEASURE		
	PORTIONS PER BA	ATCH	6 - slice	12 - slice	
	EGG YOLKS		1 1/2 qt / 1.42 l	3 at / 2.84 l	I
	MILK CONDENSED CAN		3 can	6 can	
	JUICE KEY LIME FRESH		1 1/4 cup	2 1/2 cup	
	JUICE ORANGE CONCENTRA	ATE	1/4 cup	1/2 cup	
	GELATIN UNFLAVORED		2 tsp	4 tsp	
	CRUST GRAHAM CRACKER		3 Each	6 Each	
			PREPARATI	ON	
STEP 1	In a small mixer with a balloon v				to 4 minutes on medium spee
STEP 2	Add the condensed milk to the				and a track and the second second second
STEP 3	In a stainless steel mixing bowl, gelatin is completely dissolved.	, add the ilme jui	ce and orange juice o	concentrate. Add the gelatir	and mix with a wire whip unti
STEP 4	Add the lime juice and gelatin m	nixture into the m	nixer and mix on med	ium speed until all ingredie	nts are fully incorporated
,, <u>,</u> ,	approximately 1 to 2 minutes.		iixor and mix on mod	iam opoda antii an ingrediei	mo are rany meerperated,
STEP 5	Divide the mixture evenly into the	ne graham crack	er pie crust. Gently p	lace plastic wrap over the p	ies and use your finger aroun
	the crust to seal the wrap. Place				
	NOTE: PIES SHOULD BE REF	RIGERATED F			NG
			EQUIPMEN		
	MIXING BOWL	WIRE WHIP		SPATULA	MEASURING CUPS
	MEASURING SPOONS	STAINLESS S	STEEL MIXING BOW	/I	

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ITEI	M: CHOCLATE N	IALT MOUSSE (MIX)		ID#:FILL - 04
SHELF	-	B DAYS	DATE ISS	SUED:3/6/2012
LIFE	∄		PORT	ONS:cake
		YIELD:1 - cake	2 - cake	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATO	CH 1 - cake	2 - cake	
	MOUSSE CHOCOLATE MIX POWDER MALT CREAM HEAVY WHIPPING	1 Each 1/2 cup 2 cup	2 Each 1 cup 1 qt / 946 ml	
STEP 1	Place all ingredients in a clean, ch for 1 minute. Turn off mixer, lower ingredients.		I with the wire whip attachment.	
STEP 2	Raise the bowl back up and turn the and bottom of the bowl. Riase the storage container. Use spatula to the NOTE: DO NOT OVER MIX NOTE: ADD 1 MINUTE FOR EACH	bowl back up and turn the mixe remove mousse from bowl and	r on HIGH again for 4 minutes C reserve for final assembly.	NLY. Place the mousse into a
	PACKETS YOUR LAST MIX IN S			IF TOU WERE MAKING 3
		EQUIP	··· ··	
	HOBART MIXER	STORAGE CONTAINER WIT	TH LID	SPATULA

	HARD F	ROCK CAFE STANDARI) RECIPE			
	DO NOT VA	RY FROM THESE	STANDARDS			
ITEM	SPRING RO	OLL FILLING		ID#:FILL - 05.2		
SHELF LIFE	4 D	AYS	DATE IS	SUED: 5/2/2012		
			POR	TIONS: Tablespoon		
		YIELD: <mark>3 - qt / 2.8 - I</mark>				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	192 - TBL / 2	:.84 - I			
	GARLIC IN OIL	3 TBL	I			
	PEPPER JALAPENO CANNED chopped fine	3 oz / 85 g	1			
	SPINACH FROZEN drained, chopped	12 oz / 340 g	l			
	CORN frozen or freshed, drained	1 lb / 454 g	l			
	BEAN BLACK CANNED drained and rinsed	1 1/4 cup	l			
<u>CSC - 08</u>	HRC GRILLED SALSA CHEESE MIXED SHREDDED SPICE CUMIN GROUND	1 1/2 cup 1 1/2 qt / 1.42 1 TBL	1			
	SPICE PEPPER WHITE GROUND	2 tsp				
<u>SOP - 45</u>	CHIPOTLE PEPPERS (PUREE) SPICE CHILI POWDER	1 tsp 1 tsp				
		PREP	ERATION			
STEP 1 STEP 2	Combine all ingredients in a large bowl and mix well to incorporate with spatula or kitchen spoon. Store in a proper container. Use a spatula to scrape all of the filling into container, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.					
	under 40A 1/3A C reingeration.	EQUI	PMENT			
	CONTAINER WITH LID	MEASURING CUPS	LARGE MIXING BOWL	KITCHEN SPOON		
	MEASURING SPOONS					
	HE WORK AREA, EQUIMPENT, C	E CLEAN, SANITARÝ,				

ITEN	PEANUT BUTTER	PEANUT BUTTER FILLING				
SHELF LIFE	3 DAYS		DATE ISSU	ED:3/6/2012		
			PORTIO	NS:#30 scp		
	YI	ELD: 2 - lb / 907 - g	4 - lb / 1.81 - Kilog			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	21.33 - #30 scp	42.67 - #30 scp			
		•	'	•		
	CHIP CHOCOLATE	1 lb / 454 g	2 lb / 907 g			
	PEANUT BUTTER CREAMY	1 lb / 454 g	2 lb / 907 g	l		
		PREPARATIO	ON			
STEP 1	Place the chocolate chips and the peanut Approximately 2 minutes.	t butter into the mixer bow	l and mix on LOW speed u	sing the paddle attachment		
	NOTE: DO NOT OVER MIX.					
STEP 2	Place in suitable size container. Use a spatula to scrape all of the filling into container. Cover with lid, label, date, initial,					
	and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT					
	ELECTRIC MIXER WITH PADDLE ATTA	A CHMENT	PLASTIC CONTAIN	IED WITH LID		

CONTAMINANTS!

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	HARD ROCK C	AFE STANDARD RE	CIPE				
	DO NOT VARY FF	ROM THESE STA	NDAI	RDS			
ITEM	BANANA CREAM PIE F	BANANA CREAM PIE FILLING		ID#:FILL - 07			
SHELI LIFE				DATE ISSU	JED:3/6/2012		
				PORTIC	DNS:slice		
	YIELI):3 - pie		6 - pie			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	18 - slice		36 - slice			
	WATER	1 1/4 gt / 1.18 l		2 1/2 at / 2.37 l			
	CORN STARCH	1/4 qt / 1.161 1/2 cup		1 cup			
	CORN STARCH	2 TBL		1/4 cup			
	MILK CONDENSED CAN			•			
		3 can		6 can			
	EGG YOLKS	12 Each		24 Each			
	CREAM HEAVY WHIPPING	1/2 cup		1 cup			
	BUTTER UNSALTED	6 oz / 170 g		12 oz / 340 g			
	cut in 1/2in cubes, softened	- .		lo TDI	1		
	EXTRACT VANILLA	5 tsp		3 TBL			
<u>LBKRY - 10</u>	PAR BAKED PIE SHELLS	3 shell		6 shell			
STEP 1 STEP 2	Place cold water and corn starch in a suitable sincorporate. Add sweetened condensed milk, egg yolks and NOTE: BE SURE THE EGG YOLKS ARE CO	d cream and stir with a	auce pa	whip to completely incorp	orate.		
	UNDER HEAT.						
STEP 3	Place on medium-high heat and stir constantly create a lumpy thin filling. Stir and heat until the						
	"popping boil". This will take approximately 8 to	o 12 minutes.		0.0	8		
	NOTE: USE A SPATULA AROUND THE BOT	TOM EDGE TO KEE	P MIXT	TURE FROM STICKING	TO PAN		
	NOTE: ONCE THE MIXTURE IS A FULL "PO	PPING BOIL", COOP	(FOR	AT A MINIMUM OF 1 M	ORE MINUTE. IT MUST		
	COME TO A FULL "POPPING BOIL" FOR TH	HE CORNSTARCH TO	O INCO	PRPORATE AND THICK	EN FILLING DOES NOT SET		
	UP, YOU DID NOT COOK IT LONG OR HOT	ENOUGH.					
STEP 4	REMOVE FROM HEAT. Slowly add butter cub		and cor	ntinue whipping until all t	he butter is incorporated. Add		
1	vanilla until incorporated into mixture. Use a sp						
STEP 5	Once all ingredients are fully incorporated, with	n a large ladle "quickly	" and "	evenly" distribute the filli	ng into the baked pie shells,		
	using a spatula for residue. Be sure to level the filling. Seal the pies by covering them with plastic wrap. Be sure the wrap touches and seals the filling. This will keep the filling moist and supple. Label, date and day dot.						
	NOTE: PLACE UNDER 40°F/5°C REFRIG				PROPERLY SET UP. THIS		
	WILL TAKE APPROXIMATELY 4 HOURS.	,					
		EQUIPME	ENT				
	STAINLESS STEEL SAUCE PAN OR KETTLI	• •		MEASURING CUPS	MEASURING SPOONS		
	FRENCH KNIFE	LARGE LA	DLE	SPATULA			
				-			
INCUSE TO	AT ALL THE WORK AREA EQUINARES CO.	OKINO UTENOU C. :	ND OC	NTAINEDO COES ESS			
	AT ALL THE WORK AREA, EQUIMPENT, COO RATION OR STORAGE OF THIS PRODUCT A						
		ARE CLEAN, SANITA	Art, Al	ND LKEE LKON			
CONTAMINA	4N13:						

		D DOOK OAFF OTANDADD D	FOUR	
		D ROCK CAFE STANDARD R VARY FROM THESE ST		
ITEN		EME BRULEE	71140711400	ID#:FILL - 08
SHEL		DAYS	DATE ISS	UED:3/6/2012
			PORTI	ONS:4oz
		YIELD:6 - cup / 1.4 - I	12 - cup / 2.84 - I	18 - cup / 4.3 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATC	H 12 - 4oz	24 - 4oz	36 - 4oz
	CODNICTADOLI	1/2 our	2/3 cup	4 0.00
	CORN STARCH WATER	1/3 cup 3 TBL	2/3 cup 1/3 cup 1 3/4 gt / 1.66 l	1 cup 1/2 cup 2 3/4 qt / 2.48 l
	CREAM HEAVY WHIPPING MILK CONDENSED CAN	3 1/2 cup 2 14 oz can	4 14 oz can	2 3/4 qt / 2.48 i 6 14 oz can
	EGG YOLKS	3/4 cup	1 1/2 cup	2 1/4 cup
	BUTTER UNSALTED	2 TBL	1/4 cup	1/3 cup
	EXTRACT VANILLA	2 TBL	1/4 cup	1/3 cup
	TOPPING CARAMEL TOPPING CHOCOLATE	3/4 cup / 177 ml 3/4 cup / 177 ml	1 1/2 cup / 355 ml 1 1/2 cup / 355 ml	2 1/4 cup / 532 ml 2 1/4 cup / 532 ml
		PREPER	ATION	
STEP 1	In a small stainless steel mixing boincorporated.	wl, combine the corn starch and	d water with a wire whip making	a slurry and until completely
STEP 2	In a suitable stainless steel stock p			
STEP 3	of the pot, add the corn starch and Add condensed milk and egg yolks for 1 minute.			
STEP 4	Remove from heat. Add butter and	vanilla and stir with wire whip to	o fully incorporate.	
STEP 5	Pour the mixture in a lexan and pla mixture is set up.		3	, ,
STEP 6	Once chilled, place 3 cup of the mix caramel sauce on the inside of the fluted dessert glass. Using the pipir	4 oz fluted dessert glass and th	en swirl 1/2 oz/15 ml of chocola	ate sauce on the inside of a 4 oz
STEP 7	NOTE: REPEAT THE ABOVE STE Cover the dessert glasses with plas			d day dot. Store under
	40°F/5°C refrigeration.		•	•
		EQUIPI		
	STAINLESS STEEL MIXING BOWL	STAINLESS STEEL SAUCE KETTLE	PAN OR WIRE WHIP	SPATULA
	LEXAN	PLASTIC WRAP	MEASURING CUPS	G MEASURING SPOONS
	PASTRY BAGS	SQUIRT BOTTLE		
INSURE TH	HAT ALL THE WORK AREA, EQUIN	IPENT, COOKING UTENSILS.	AND CONTAINERS USED FO	DR .
	ARATION OR STORAGE OF THIS I			
	manual is for the evolutive use of the		2012 CORE MENU	

1		HARD ROCK CA	_	-			
		NOT VARY FR	OM THESE S	STANDAR	RDS		
ITEM:	MINI STR	AWBERRY CHEE	SECAKE			ID#:	FILL - 09
SHELF LIFE:		3 DAYS			DAT	E ISSUED:	4/13/2012
				PORTIONS:4oz			
		YIELD	4 - cup / 946 -	ml	8 - cup / 1.89 -	l	12 - cup / 2.8 - I
	INGREDIEN	TS	MEASURE				
ı	PORTIONS PER	ВАТСН	8 - 4oz		16 - 4oz		24 - 4oz
I			•				•
BKRY - 08 BKRY - 08	CHEESECAKE BATTER BUTTER GRAHAM CRACK BUTTER GRAHAM CRACK STRAWBERRY SAUCE		1 1/2 qt / 1.42 l 2 TBL 2 tsp 1/2 cup / 118 ml		3 qt / 2.84 l 1/4 cup 4 tsp 1 cup / 237 ml		1 1/4 gal / 4.26 l 1/3 cup 2 TBL 1 1/2 cup / 355 ml
			PREP	ERATION			
STEP 1	Place 6 cup of cheesecake I				PAN.		
STEP 2	Using a wire whip, stir batter 175°F/80°C. Remove the 40°F/5°C refrigeration un	r constantly. Check batter from the br	k the temperature oiler and transfe	of the batt	er frequently. Slo		
	Once cooled, place 4 cup of				he star tip.		
	Swirl 1/2 oz/15 ml of strawbe				:		
	Sprinkle heaping 1 tsp graha Using a pastry bag, place 4						
	Using an offset spatula, eve						
	NOTE: REPEAT STEPS 3	THROUGH 9 UNT	IL ALL OF THE	BATTER IS	USED.		
	Cover dessert glasses with prefrigeration.	plastic wrap. Place	into line insert p	ans. Label,	date, initial and	day dot. St	tore under 40ŰF/5ŰC
	o		EQU	PMENT			
	DOUBLE BOILER	WIRE WHIP	LE	XAN		PASTRY	BAGS
	#9 STAR TIP	OFF-SET SPATU	JLA MI	EASURING	CUPS	MEASUR	RING SPOONS
	TALL THE WORK AREA, E ATION OR STORAGE OF T ITS!						

			AFE STANDARD	_	RDS		
ITEM	DO NOT VARY FROM THESE STANDA MINI CARAMEL CHEESECAKE			IANDAI	ID#:FILL - 10		
SHELF LIFE		3 DAYS	LOAKE		DATE	ISSUED: 3	
OHEEL EN E		3 DATO				ORTIONS: 4	
		VIELD	4 - cup / 946 - n	.l	8 - cup / 1.89 - I		2 - cup / 2.8 -
	INGREDIENTS		MEASURE	"	0 - cup / 1.09 - 1	<u>'</u>	12 - Cup / 2.0 - 1
		-			40.4		NA 4
	PORTIONS PER B	AICH	8 - 4 oz		16 - 4 oz	2	24 - 4 oz
BATT - 02	CHEESECAKE BATTER		1 1/2 gt / 1.42 l		3 at / 2.84 I	11	1/4 gal / 4.26 l
	BUTTERED GRAHAM CRACI	KER	2 TBL		1/4 cup		/3 cup
BKRY - 06.1		KER	2 tsp		4 tsp		? TBL
	TOPPING CHOCOLATE		1/2 cup / 118 ml		1 cup / 237 ml		1/2 cup / 355 ml
	TOPPING CARAMEL		1/2 cup / 118 ml		1 cup / 237 ml	1	1/2 cup / 355 ml
			PREPA	RATION			
STEP 1	Place 6 cup of cheesecake ba						
	NOTE: DO NOT HAVE WATE						
STEP 2	Using a wire whip, stir batter C 80°C. Remove the batter from						
	refrigerate until completely chi		i ilalisiei iliio a lex	an. Flace	into an ice bath u	Titil Cooled.	Store under 40A 175A C
STEP 3	Once cooled, place 4 cup of the		oatter into a pastry	bag with	the star tip.		
STEP 4	Swirl 1/2 oz/15 ml of chocolate			Ü	•		
STEP 5	Swirl 1/2 oz/15 ml of caramel s						
STEP 6	Sprinkle 1 heaping tsp of grah					ice.	
STEP 7	Using a pastry bag, place 4 oz						
STEP 8	Using an offset spatula evenly NOTE: REPEAT STEPS 3 TH						
STEP 9	Cover dessert glasses with pla					dot. Store	under 40°F/5°C
	refrigeration.		FOUR	MENT			
	DOUBLE BOILER	WIRE WHIP	EQUI	PMENT LEXAN		PASTRY	Y BAGS
		MEASURING S	POONS		RING CUPS		RING SPOONS
	OFF-SET SPATULA	IVIEASURING S	PLOONS	IVIEASUR	TING CUPS	IVIEASU	KING SPUUNS
INCLIDE THA	T ALL THE WORK AREA FO	UMBENT OO	NUMB LITENSU O	AND OO	NITAINEDO LIGE	- FOD	
	T ALL THE WORK AREA, EQI RATION OR STORAGE OF TH	,		,		FUK	
CONTAMINA		io i Nobool A	IIL OLLAN, SAN	ii Aivi, Ai	IND I KEE I KOW		

CONTAMINANTS!

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MINI CHOCOLATE PE 3 DAYS		DATE ISS	ID#: FILL - 11 SUED: 3/6/2012 IONS: 4oz 18 - cup / 4.3 - I 36 - 4oz 1 lb + 8 oz / 680 g 1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
INGREDIENTS PRTIONS PER BATCH AM PECTIONERS LATE SEMI SWEET TER CREAMY JULATED TY WHIPPING DCOLATE	8 oz / 227 g 1/2 cup 1/4 cup 8 oz / 227 g 1/2 cup 1/4 cup 2 cup 1/4 cup 2 cup	12 - cup / 2.84 - I 24 - 4oz 1 lb / 454 g 1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	3/6/2012 10NS: 4oz 18 - cup / 4.3 - I 36 - 4oz 1 lb + 8 oz / 680 g 1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
INGREDIENTS PRTIONS PER BATCH AM ECTIONERS LATE SEMI SWEET TER CREAMY IULATED Y WHIPPING DCOLATE	YIELD: 6 - cup / 1.4 - I MEASURE 12 - 4oz 8 oz / 227 g 1/2 cup 1/4 cup 8 oz / 227 g 2 cup 1/4 cup 2 cup	12 - cup / 2.84 - I 24 - 4oz 1 lb / 454 g 1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	18 - cup / 4.3 - I 36 - 4oz 1 lb + 8 oz / 680 g 1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
INGREDIENTS PATIONS PER BATCH AM FECTIONERS LATE SEMI SWEET TER CREAMY IULATED TY WHIPPING DCOLATE	MEASURE 12 - 4oz 8 oz / 227 g 1/2 cup 1/4 cup 8 oz / 227 g 2 cup 1/4 cup 2 cup	12 - cup / 2.84 - I 24 - 4oz 1 lb / 454 g 1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	18 - cup / 4.3 - I 36 - 4oz 1 lb + 8 oz / 680 g 1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
INGREDIENTS PATIONS PER BATCH AM FECTIONERS LATE SEMI SWEET TER CREAMY IULATED TY WHIPPING DCOLATE	MEASURE 12 - 4oz 8 oz / 227 g 1/2 cup 1/4 cup 8 oz / 227 g 2 cup 1/4 cup 2 cup	12 - cup / 2.84 - I 24 - 4oz 1 lb / 454 g 1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	18 - cup / 4.3 - I 36 - 4oz 1 lb + 8 oz / 680 g 1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
INGREDIENTS PATIONS PER BATCH AM FECTIONERS LATE SEMI SWEET TER CREAMY IULATED TY WHIPPING DCOLATE	MEASURE 12 - 4oz 8 oz / 227 g 1/2 cup 1/4 cup 8 oz / 227 g 2 cup 1/4 cup 2 cup	1 lb / 454 g 1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	1 lb + 8 oz / 680 g 1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
AM EECTIONERS LATE SEMI SWEET TER CREAMY JULATED Y WHIPPING DCOLATE	8 oz / 227 g 1/2 cup 1/4 cup 8 oz / 227 g 2 cup 1/4 cup 2 cup	1 lb / 454 g 1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	1 lb + 8 oz / 680 g 1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
ECTIONERS LATE SEMI SWEET TER CREAMY IULATED TY WHIPPING DCOLATE	1/2 cup 1/4 cup 8 oz / 227 g 2 cup 1/4 cup 2 cup	1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
ECTIONERS LATE SEMI SWEET TER CREAMY IULATED TY WHIPPING DCOLATE	1/2 cup 1/4 cup 8 oz / 227 g 2 cup 1/4 cup 2 cup	1 cup 1/2 cup 1 lb / 454 g 1 qt / 946 ml 1/2 cup	1 1/2 cup 3/4 cup 1 lb + 8 oz / 680 g 1 1/2 qt / 1.42 l
TER CREAMY IULATED Y WHIPPING DCOLATE	2 cup 1/4 cup 2 cup	1 qt / 946 ml 1/2 cup	1 1/2 qt / 1.42 l
Y WHIPPING DCOLATE	2 cup '		3/4 cup
	3/4 cup	1 1/2 cup / 355 ml 1 1/2 cup	1 1/2 qt / 1.42 l 2 1/4 cup / 532 ml 2 1/4 cup
	PREPER	RATION	
ntil mixture is creamy and fu	ully incorporated.	the chream cheese, sugar and r	
bowl. Mix for 2 to 3 minute	s or until fully incorporate	n chocolate to the mixer. Use a sed. Use a spatula to scrape down	n the sides of the bowl.
. Add the peanut butter and wl.	I mix for 2 to 3 minutes of	r until creamy and fully incorpora	ited. Use spatula to scrape the
ula. Then slowly move to hi	igh speed for 1 minute ur	il all ingredients are incorporated ntil the mixture has a whipped ap	ppearence.
a minimum of 4 hours before	e service.	all of the mixture from the mixing	
nside of a 4 oz fluted desser beanuts over the top covering I day dot. Store under 40°	rt glass. Fill glass with 4 ng completely. Cover des P/5°C refrigeration.	ssert glasses with plastic wrap. F	ut butter mixture. Evenly sprinkle
IT THE ABOVE STEP UNI			
ER DOUBLE BO			PASTRY BAGS
			MEASURING CUPS
Y.	eanuts over the top coveri day dot. Store under 40° T THE ABOVE STEP UNT ER DOUBLE BO SQUIRT BO	eanuts over the top covering completely. Cover deday dot. Store under 40ŰF/5ŰC refrigeration. T THE ABOVE STEP UNTIL ALL OF THE MIXTU EQUIP ER DOUBLE BOILER SPATU SQUIRT BOTTLE MEASU	T THE ABOVE STEP UNTIL ALL OF THE MIXTURE IS USED. EQUIPMENT ER DOUBLE BOILER SPATULA

CONTAMINANTS!

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ITEN	MINI CHOCOLATE MO	OUSSE CAKE			ID#:FILL - 12	
SHEL LIFE				DATE ISS	UED:3/6/2012	
				PORTIC	ONS:4oz	
	Y	IELD: <mark>6 - cup / 1.4 - I</mark>	12 - cı	ıp / 2.84 - I	18 - cup / 4.3 - I	
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - 4oz	24 - 40)Z	36 - 4oz	
	MOUSSE CHOCOLATE MIX 8.75 OZ Package	1 8.75oz	2 8.75	OZ	3 8.75oz	
	CREAM HEAVY WHIPPING TOPPING CHOCOLATE	2 cup 1 cup / 237 ml	1 qt / 9 2 cup /	946 ml ′ 473 ml	1 1/2 qt / 1.42 l 3 cup / 710 ml	
	PREPERATION Pour Heavy Cream into a Hobart mixing bowl. Add the mousse mix into the bowl. Using the balloon whip attachment, mix at high speed for 2 minutes scraping down the sides of the bowl. Then beat at high sfor 3-4 minutes until fluffy and airy. If using additional bags, more time at high speed may be necessary to achive the airy mousing a spatula, place into a lexan with lid. Label, date, initial and day dot. Store under 40ŰF/5ŰC refrigeration for 2 to 4 hountil the mixture is completely set up and cold. Place 6 cup of chilled mousse mix in to a pastry bag with the star tip. Using a squirt bottle, swirl 1/2 oz/15 ml of chocolate sauce into a fluid 4 oz dessert glass. Using the pastry bag, pipe in 4 oz/120 ml of mousse mix into dessert glass. Using an off-set spatulal level the mousse mix even with the top of the glass. Cover dessert glasses with plastic wrap. Place into line insert pans. Label, date, initial and day dot. Store under 40ŰF/°C refrigeration.					
TEP 1 TEP 2 TEP 3 TEP 4 TEP 5 TEP 6 TEP 7	Using the balloon whip attachment, mix at for 3-4 minutes until fluffy and airy. If using Using a spatula, place into a lexan with lid until the mixture is completely set up and of Place 6 cup of chilled mousse mix in to a pusing a squirt bottle, swirl 1/2 oz/15 ml of Using the pastry bag, pipe in 4 oz/120 ml using an off-set spatula level the mousse in the same of the same o	owl. Add the mousse mix in high speed for 2 minutes a gadditional bags, more time. Label, date, initial and dacold. pastry bag with the star tip. chocolate sauce into a fluic of mousse mix into dessert mix even with the top of the	nto the bowl. ccraping dowr e at high spec y dot. Store u d 4 oz dessert glass. e glass. abel, date, in	ed may be neces: nder 40ŰF/5ŰC glass.	sary to achive the airy mouss refrigeration for 2 to 4 hours	

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			E STANDARD RECI			
	DO NOT	r vary fro	M THESE STAN	IDARDS		
ITEM:	MIN	I KEY LIME PIE		I	D#: FILL - 13	
SHELF LIFE:				DATE ISSUI	ED: 3/6/2012	
				PORTIO	NS:3oz	
		YIELD:	6 - cup / 1.4 - I	12 - cup / 2.84 - I	18 - cup / 4.3 - I	
	INGREDIENT	s	MEASURE			
	PORTIONS PER E	BATCH	16 - 3oz	32 - 3oz	48 - 3oz	
BKRY - 06.1 BKRY - 06.1 MISC - 02	KEY LIME PIE FILLING BUTTERED GRAHAM CRA BUTTERED GRAHAM CRA WHIPPED CREAM Place 3 cup of Key Lime Pie	CKER CKER	1 1/2 qt / 1.42 l 1/3 cup 1 tsp 1 cup PREPERATIO	3 qt / 2.84 l 2/3 cup 2 tsp 2 cup	1 1/4 gal / 4.26 l 1 cup 1 TBL 3 cup	
STEP 2 STEP 3 STEP 4 STEP 5 STEP 6	Sprinkle 1 heaping tsp of graham cracker crumbs into the bottom of a 4 oz fluted dessert glass. Using a pastry bag, place 3 oz/89 ml of Key Lime pie filling into the glass. Pipe 1 oz/30 ml of whipped cream on top of the Key Lime filling. Using an off set spatula level the whipped cream even with the top of the glass.					
	D. (EQUIPMENT	-	## OT ! D T!D	
	PASTRY BAGS MI	EASURING CUI	75 MEAS	SURING SPOONS	#9 STAR TIP	
	WORK AREA, EQUIMPEN' RAGE OF THIS PRODUCT				łE	

	HARD ROO	CK CAFE STANDARD RECI	PE		
	DO NOT VAR	Y FROM THESE STAN	DARDS		
TEM:	CHICKEN ST	CHICKEN STOCK			
IELF IFE:	λ ΠΛΥς		DATE ISS	DATE ISSUED: 3/6/2012	
			PORTIC	ONS: Gallon	
	Y	IELD:4 - gal / 15.1 - I	8 - gal / 30.28 - l	12 - gal / 45.4 - l	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	4 - gal / 15.14 - l	8 - gal / 30.28 - l	12 - gal / 45.42 - I	
BASI WAT	E CHICKEN ER	1 lb / 454 g 4 gal / 15.14 l	2 lb / 907 g 8 gal / 30.28 l	3 lb / 1.36 Kilog 12 gal / 45.42 l	

PREPARATION

STEP 1 Place ingredients in a steam kettle or suitable size stock pot over high heat and bring to a boil 212°F/100°C for 30 seconds. Stir with a wire whip to mix well. Reduce heat and simmer for 5 minutes.

Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70ŰF/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)
- STEP 2 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, lable, date, initial, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service.

NOTE: STOCK HAS A SHELF LIKE OF 4 DAYS IF IT HAS BEEN PROPERLY COOLED IN AN ICE BATH. DO NOT REHEAT STOCK MORE THAN TWICE. USE ONLY THE AMOUNT OF STOCK NEEDED FOR THE RECIPE TO AVOID USING CONTAMINATED PRODUCT

EQUIPMENT

STEAM KETTLE/STOCK POT

WIRE WHIP

GALLON MEASURE

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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2012 CORE MENU

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	HARD ROO	CK CAFE STANDARD RECI	PE		
	DO NOT VARY	Y FROM THESE STAN	DARDS		
ITEM:	BEEF STO		ID#:HSC - 01.1		
SHELF LIFE:	λ ΠΑΥΘ		DATE ISS	DATE ISSUED:3/6/2012	
			PORTI	ONS:Gallon	
	Y	IELD:4 - gal / 15.1 - I	8 - gal / 30.28 - l	12 - gal / 45.4 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	4 - gal / 15.14 - l	8 - gal / 30.28 - l	12 - gal / 45.42 - l	
BAS WAT	E BEEF	1 lb / 454 g 4 gal / 15.14 l	2 lb / 907 g 8 gal / 30.28 l	3 lb / 1.36 Kilog 12 gal / 45.42 l	

PREPARATION

STEP 1 Place ingredients in a steam kettle or suitable size stock pot over high heat and bring to a boil 212°F/100°C for 30 seconds. Stir with a wire whip to mix well. Reduce heat and simmer for 5 minutes.

Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70ŰF/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)
- STEP 2 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, lable, date, initial, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service.

NOTE: STOCK HAS A SHELF LIKE OF 4 DAYS IF IT HAS BEEN PROPERLY COOLED IN AN ICE BATH. DO NOT REHEAT STOCK MORE THAN TWICE. USE ONLY THE AMOUNT OF STOCK NEEDED FOR THE RECIPE TO AVOID USING CONTAMINATED PRODUCT.

EQUIPMENT

STEAM KETTLE/STOCK POT

WIRE WHIP

GALLON MEASURE

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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2012 CORE MENU

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **HICKORY BBQ SAUCE** ITEM: D#: HSC - 02 **SHELF** 4 DAYS **DATE ISSUED: 3/6/2012** LIFE: PORTIONS: Fluid Oz YIELD: 1.5 - gal / 5.7 - I 3 - gal / 11.36 - I 6 - gal / 22.7 - I MEASURE **INGREDIENTS** PORTIONS PER BATCH 192 - oz / 5.68 - I 384 - oz / 11.36 - I 768 - oz / 22.71 - I HSC - 01 **CHICKEN STOCK** 1 1/2 gt / 1.42 l 3 qt / 2.84 l 3 cup 1 gal / 4.02 l 2 1/4 gal / 8.04 l 4 1/4 gal / 16.09 l KETCHUP VOL PAK POUCH SYRUP MAPLE FLAVOR 3 TBL 1/3 cup 3/4 cup SPICE GARLIC GRANULATED 1 TBL 1/4 cup 2 TBL SPICE PEPPER BLACK COARSE GROUND 1 1/2 tsp 1 TBL 2 TBL 1 1/2 qt / 1.42 l OIL SALAD 1 1/2 cup 3 cup FLAVORING LIQUID SMOKE 1/4 cup + 2 TBL / 89 ml 3/4 cup / 177 ml 1 1/2 cup / 355 ml MUSTARD YELLOW GAL 3 TBL 1/3 cup 5 tsp SUGAR BROWN DARK 3/4 cup 1 1/2 cup 3 cup 1 1/2 cup / 355 ml SAUCE WORCESTERSHIRE GAL 1/4 cup + 2 TBL / 89 ml 3/4 cup / 177 ml 6 leaf 2 cup 12 leaf SPICE BAY LEAVES 3 leaf VINEGAR WHITE 1 qt / 946 ml 1 cup 2 cup JUICE ORANGE 1 cup 1 qt / 946 ml **PREPARATION** Put all ingredients from part one in a tilt skillet or suitable size stock pot over medium heat. Mix with a wire whip until ingredients STEP 1 are fully incorporated. Bring to a boil then turn down to a simmer. Add vinegar and orange juice and simmer for 5 minutes maximum. Use wire whip to fully incorporate. Make sure product does not STEP 2 boil after adding the vinegar and orange juice or the sauce will be bitter. Remove the bay leaves. Place into line insert pans with scorch bags for immediate service or prepare to cool. Once cooled, place into line insert pans. STEP 3 Cover with lid. label, date, initial, and day dot. Place under 40°F/5°C refrigeration. Cooling Procedures 1. Fill out labels with the product name, day & date of production. 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled. 3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container. 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible. 5. Place each bag or container into the ice bath and record the time in a cooling log. 6. At two hours, verify that the temperature is 70ŰF/21ŰC or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature 7. Every two hours, check the temperature and record. 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less. 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out) **EQUIPMENT** STOCK POT/TILT SKILLET **GALLON MEASURE LEXAN** QUART MEASURE **CONTAINER WITH LID** MEASURING SPOONS MEASURING CUPS **SPATULA**

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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	HARD ROCK CAFE STANDARD RECIPE					
	DO NOT VARY F	ROM THESE STAN	IDARDS			
ITEM:	HICKORY BBO	Q DIP	I	D#:HSC - 02.1		
SHELF LIFE:	4 DAYS		DATE ISSU	ED: 3/6/2012		
			PORTIO	NS: <mark>Cup</mark>		
	YI	12 - cup / 2.84 - I	24 - cup / 5.7 - I			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	6 - cup / 1.42 - I	12 - cup / 2.84 - I	24 - cup / 5.68 - I		
	HICKORY BBQ SAUCE WATER	1 qt / 946 ml 2 cup	2 qt / 1.89 l 1 qt / 946 ml	1 gal / 3.79 l 2 qt / 1.89 l		
	In a suitable size lexan, add cold BBQ sfully incorporated.		ng a wire whip mix until b			
	Cover with lid, label, date, initial and day dot. Use immediately or place under 40°F/5°C refrigeration until ready for					
	use. EQUIPMENT					
	LEXAN WITH LID	MEASURING CUPS	\	WIRE WHIP		
	WORK AREA, EQUIMPENT, COOKIN RAGE OF THIS PRODUCT ARE CLEA			HE		

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **PIG SAUCE** D#: HSC - 03 ITEM: SHELF 7 DAYS **DATE ISSUED: 3/6/2012** LIFE: PORTIONS: 1/2 oz YIELD: 2.8 - gal / 10.4 - I 5.5 - gal / 20.82 - I 11 - gal / 41.6 - I MEASURE **INGREDIENTS** 2956.09 - 1/2 oz PORTIONS PER BATCH 739.02 - 1/2 oz 1478.04 - 1/2 oz KETCHUP VOL PAK POUCH 1 gal / 4.14 l 2 1/4 gal / 8.28 l 4 1/2 gal / 16.56 l 1 1/4 gal / 4.73 l 2 1/2 gal / 9.46 l VINEGAR CIDER APPLE 5 gal / 18.93 l SPICE SALT KOSHER 1/3 cup 3/4 cup 1 1/2 cup 12 lb / 5.44 Kilog SUGAR GRANULATED 3 lb / 1.36 Kilog 6 lb / 2.72 Kilog SAUCE WORCESTERSHIRE GAL 1 qt / 946 ml 1 cup 2 cup SPICE PEPPER BLACK COARSE GROUND 1 qt / 946 ml 1 cup 2 cup SPICE CHILI POWDER 1 gt / 946 ml 1 cup 2 cup SPICE SALT GARLIC 1/2 cup 2 TBL 1/4 cup SPICE ONION GRANULATED 2 TBL 1/4 cup 1/2 cup

PREPARATION

1 qt / 946 ml

STEP 1 Before turning on tilt skillet or stock pot, place all ingredients except vegetable oil in the stock pot or tilt skillet. Bring to a boil. STEP 2 Add vegetable oil, lower heat to simmer for 20 minutes. Stir to incorporate.

2 cup / 473 ml

Cooling Procedures

OIL SALAD

- 1. Fill out labels with the product name, day & date of production.
- 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70ŰF/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 3 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

STOCK POT/TILT SKILLET BAG SEALER WITH BAGS

LEXAN CC

CONTAINER WITH LID

MEASURING CUPS

2 qt / 1.89 l

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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	DO NOT VAF	RY FROM THES	E STANDARDS				
ITEN	Λ: RANCH E		ID#:HSC - 04				
HELF LIFE	4 DA'	YS	D	ATE ISSUED: 3/6/2012			
			PORTIONS:3 oz				
		YIELD: <mark>2 - qt / 1.9</mark>	- I 4 - qt / 3.79	- I 16 - qt / 15.1 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	21.33 - 3 o	z 42.67 - 3 oz	170.67 - 3 oz			
	FLAVORING LIQUID SMOKE	2 TBL	1/4 cup	1 cup			
	SUGAR BROWN DARK	3/4 cup	1 1/2 cup	1 1/2 qt / 1.42 l			
	SPICE SALT KOSHER	1 1/2 tsp	1 TBL	1/4 cup			
	SPICE PEPPER BLACK COARSE GRO	OUND 1 1/2 tsp	1 TBL	1/4 cup			
	MUSTARD YELLOW GAL	1 1/2 tsp	1 TBL	1/4 cup			
	KETCHUP VOL PAK POUCH	1 1/2 cup	3 cup	3 qt / 2.84 l			
OP - 22.15	YELLOW ONION (SMALL DICE)	1 1/2 cup	3 cup	3 qt / 2.84 l			
	BEAN RANCH CANNED scrap, rough pieces	0.5 #10 Ca	n 1 #10 Can	4 #10 Can			
STEP 1 STEP 2 STEP 3	PREPARATION Place liquid smoke, brown sugar, salt, black pepper, and yellow mustard in a suitable size stock pot and heat over medium heat. Bring to a boil then cook for 10 minutes. Add ketchup and onions to the mixture and incorporate well. Add beans to mixture. Bring to a boil and simmer 10 minutes. Stir occasionally to prevent scorching. Heating Procedures						
	1. Place the bagged sauce into a simmering hot water bath. (175°F - 190°F) / (80°C - 88°C) 2. Leave the bagged sauce in the hot water bath for at least 1/2 hour or until the internal temperature exceeds 165°F / 74°C						
	3. Testing the temperature is best done by removing two bags from the hot water bath and placing one on top of the other with an insta read thermometer between them. 4. Empty the bags into steam table pans and hold hot on the line for service.						
		EC	UIPMENT				
	STOCK POT KITC	CHEN SPOON	QUART MEASURE	CONTAINER WITH LID			
	MEASURING SPOONS MEA	ASURING CUPS					

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS PINTO BEANS FOR NACHOS ID#: HSC - 05 ITEM: **SHELF** 3 DAYS **DATE ISSUED: 3/6/2012** LIFE: PORTIONS: 6 oz YIELD: 3 - qt / 2.8 - I 6 - qt /5.68 - I 12 - qt / 11.4 - I **INGREDIENTS MEASURE** PORTIONS PER BATCH 16 - 6 oz 32 - 6 oz 64 - 6 oz **BEAN PTO CANNED** 1 #10 Can 2 #10 Can 4 #10 Can SPICE CHILI POWDER 1 tsp 2 tsp 4 tsp SPICE CUMIN GROUND 1 tsp 2 tsp 4 tsp PICO DE GALLO CSC - 05 2 cup 1 qt / 946 ml 2 qt / 1.89 I

PREPARATION

STEP 1 Place beans (drain off 1/2 liquid), chili powder, cumin and pico de gallo, in a suitably sized mixing bowl. Thoroughly combine the ingredients and bag them, or place into a suitable stock pot. Bring to a boil over medium heat then remove from heat.

Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)
- STEP 2 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service.

Heating Procedures

- 1. Place the bagged sauce into a simmering hot water bath. (175°F 190°F) / (80°C 88°C)
- 2. Leave the bagged sauce in the hot water bath for at least 1/2 hour or until the internal temperature exceeds 165°F / 74°C
- Testing the temperature is best done by removing two bags from the hot water bath and placing one on top of the other with an insta read thermometer between them.
- 4. Empty the bags into steam table pans and hold hot on the line for service.

NOTE: THE BEANS MUST BE HELD CONSTANTLY OVER 140°F - 60°C FOR SERVICE

EQUIPMENT

LARGE MIXING BOWL KITCHEN SPOON BAG SEALER WITH BAGS MEASURING SPOONS

MEASURING CUPS SPATULA CONTAINER WITH LID

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **RANCH BEANS (SCRATCH)** ID#: HSC - 07 ITEM: **SHELF** 3 DAYS **DATE ISSUED: 3/6/2012** LIFE: **PORTIONS:** Pound YIELD: 11 - lb / 5 - Kilog **INGREDIENTS MEASURE** PORTIONS PER BATCH 11 - lb / 4.99 - Kilog **BEAN PTO DRY** 10 lb / 4.54 Kilog ONION YELLOW 2 cup **CELERY** 2 Stalk WATER 1 to cover BASE VEGETABLE 1 lb / 454 g **PREPARATION** STEP 1 Wash beans thoroughly in water; drain well. Place in a suitable stock pot and cover with water. Be sure to be 4" above the beans with water. Soak for 12 hours under refrigeration. STEP 2 Remove from refrigeration, rinse beans and transfer to a tilt skillet or suitable size stock pot. Add onions, celery, and Minor's vegetable base. Bring to a boil 212°F/100°C for 30 seconds and simmer until tender, but not mushy. NOTE: REPLACE WATER AS NEEDED WHEN COOKING Cooling Procedures 1. Fill out labels with the product name, day & date of production. 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product 3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container. 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible. 5. Place each bag or container into the ice bath and record the time in a cooling log. 6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature

- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 3 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

STOCK POT KITCHEN SPOON LEXAN

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **HRC BROWN GRAVY** ID##HSC - 08 ITEM: SHELF 5 DAYS **DATE ISSUED: 3/6/2012** LIFE: PORTIONS: 2 oz YIELD:1 - gal / 3.8 - I 2 - gal / 7.57 - I 3 - gal / 11.4 - I **INGREDIENTS MEASURE** PORTIONS PER BATCH 64 - 2 oz 128 - 2 oz 192 - 2 oz **BUTTER UNSALTED** 6 oz / 170 g 12 oz / 340 g 1 lb + 2 oz / 510 g **CELERY** 1/2 cup 1 1/2 cup 1 cup 2 1/4 qt / 2.13 l 1 1/2 cup **ONION YELLOW** 3 cup 1 1/2 qt / 1.42 l **CARROT** 1/2 cup 1 cup FLOUR AP 1 cup 2 cup 3 cup FLOUR AP 3 TBI 1/3 cup 1/2 cup PASTE TOMATO 1/3 cup 2/3 cup 1 cup WATER 1 1/4 gal / 4.73 l 2 1/2 ġal / 9.46 l 3 3/4 gal / 14.19 l **BASE BEEF** 1/3 cup 2/3 cup 1 cup MUSHROOM WHITE 1 cup 2 cup 3 cup SPICE THYME WHOLE 1/4 tsp 1/2 tsp 3/4 tsp SPICE BAY LEAVES 1 leaf 2 leaf 3 leaf HERB PARSLEY FRESH 4 stem 8 stem 12 stem SPICE PEPPER CRACKED 1 TBL 1 tsp 2 tsp 5 tsp 1 1/2 cup SPICE SALT KOSHER 1 1/2 tsp 1 TBL FLOUR AP 1/2 cup 1 cup **PREPARATION** STEP 1 In a suitable size stock pot over medium heat, melt butter. Add celery, onions, and carrots. Saute until celery and onions are transparent, approximately 2-3 minutes. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING VEGETABLES STEP 2 Add flour. Blend until flour is thoroughly incorporated into vegetables and stir constantly. STEP 3 Add tomato paste and blend well into the mixture. Mix COLD WATER and beef base in a separate container. Using a wire whip, mix base and water until thoroughly incorporated, STEP 4 with no lumps. Add to stock pot. Stir until all of the ingredients are incorporated. NOTE: CHECK THE SODIUM CONTENT OF THE BASE IF NOT MINOR'S. YOU MAY NEED TO REDUCE THE AMOUNT OF BEEF BASE AND ELIMINATE THE SALT IF THE SODIUM CONTENT IS GREATER THAN 730 MG PER TSP STEP 5 Add mushrooms, thyme, bay leaf, parsley stems, and pepper. Reduce heat to low and simmer for 1 hour. Remove the scum with a kitchen spoon from the surface as needed. After one hour, return gravy to a boil 212°F/100°C for 30 seconds. Using a wire whip, slowly add flour into the gravy, whisking STEP 6 constantly to avoid flour from clumping up. Add salt, reduce heat and let simmer for 15 minutes. STEP 7 Strain through a china cap into a proper container. Place in an ice bath and bring the temperature down to 40°F(5°C) or transfer to a line insert pan for service. Make sure to stir every 5 minutes until the product temperature is down to 40°F(5°C). Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F(5°C) refrigeration. **EQUIPMENT** NOTE: THIS RECIPE IS FOR CAFES THAT CANNOT PURCHASE MINOR'S BROWN ESPAGNOLE BASE FRENCH KNIFE **CUTTING BOARD** CHINA CAP STOCK POT **LEXAN WITH LID** KITCHEN SPOON WIRE WHIP INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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ITE		BROWN SAL	FROM THESE STAN	DARDO	ID#:HSC - 08.1		
SHE		E DAVE					
LIF					UED:3/6/2012		
					PORTIONS: 2oz		
			IELD:1 - gal / 3.8 - I	2 - gal / 7.57 - l	5 - gal / 18.9 - l		
	INGREDI	ENTS	MEASURE				
	PORTIONS PI	ER BATCH	64 - 2oz	128 - 2oz	320 - 2oz		
	BASE ESPAGNOL WATER		1 lb / 454 g 3 1/2 qt / 3.31 l	2 lb / 907 g 1 3/4 gal / 6.62 l	5 lb / 2.27 Kilog 4 1/2 gal / 16.56 l		
			PREPARATIO	ON.			
ΓΕΡ 1 ΓΕΡ 2	Heat water, dissolve base Bring to a hard boil 212°I	into liquid and wl F/100°C and ho	nip well to ensure that all lur ld for 2 minutes. Continue s	nps are broken down.			
	Cooling Procedures						
	to be cooled. 3. Place 16 cups of producontainer. 4. Seal the bag approximand seal again above the 5. Place each bag or confo. At two hours, verify that thermometer between two containers to establish ar 7. Every two hours, check 8. 8) During cooling procedu°F/5°C or less. 9. Once the product has in cooler and rotate using	ately 4in / 10cm for label to keep dry tainer into the ice to the temperature of bags that are on even product tent the temperature of the temperature of the temperature of the temperature ass, add ice to ice reached 40ŰF/5. FIFO. (First In F	to create an ice bath large as eal bag or 6 cups of production the opening. Place labor and legible. bath and record the time in a is 70°F/21°C or less and not of each other. Shake a mperature and record. bath as needed to maintain â°C or less (four hours additing out)	a a cooling log. d record. Place an instant re each bag or stir contents of n temperature of tional maximum). Place	uitable		
TEP 3	under 40°F / 5°C refrige	eration, or transfe	r to line insert pan for service	CHILLED BELOW 40°F/5Â	•		
	STOCK POT \	WIRE WHIP	LINE INSERT PAN	CONTAINER	R WITH LID		
	OTOOKT OT						

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **BROWN SAUCE MERLOT BUTTER** ID#: HSC - 08.2 ITEM: SHELF 5 DAYS **DATE ISSUED: 3/6/2012** LIFE: PORTIONS: 2 oz YIELD: 1 - gal / 3.8 - I 2 - gal / 7.57 - I 4 - gal / 15.1 - l MEASURE **INGREDIENTS** PORTIONS PER BATCH 64 - 2 oz 128 - 2 oz 256 - 2 oz BASE ESPAGNOL 1 lb / 454 g 2 lb / 907 g 4 lb / 1.81 Kilog 1 3/4 gal / 6.62 l 3 1/2 qt / 3.31 I 3 1/2 gal / 13.25 l WATER **BUTT - 01.1 MERLOT GARLIC BUTTER** 1 cup 2 cup 1 qt / 946 ml **PREPERATION** STEP 1 Heat water, dissolve base into liquid and whip well to ensure that all lumps are broken down. Bring to hard boil 212°F/100°C for 30 seconds, lower heat and simmer for 2 minutes. Stir continously. Add butter and continue STEP 2 to stir until butter is completely melted and fully incorporated into sauce. Refer to SOP - 23 to proper bagging, chilling and reheating procedures. STEP 3 Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

NOTE: ANY SAUCE LEFT AT THE END OF THE NIGHT MUST BE CHILLED TO BELOW 40ŰF/5ŰC WITHIN 1/2 HOUR IF IT IS TO BE USED FIRST, THE NEXT DAY.

FOUIPMENT

STOCK POT WIRE WHIP LINE INSERT PAN WITH LID

BAG SEALER WITH BAGS

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SPATULA

	_		FE STANDARD RECIPE				
	_		OM THESE STANDAR	RDS			
ITEM	:	BROWN SAUCE EURO			ID#:HSC - 09.2		
SHELF LIFE		2 DAYS			DATE ISSUED: 3/6/2012		
				F	PORTIONS: Liter		
		YIELD:2.1 - I					
	INGRED	IENTS	MEASURE				
	PORTIONS P	ER BATCH	2.1 - I				
HSC - 09	AU JUS		2 gt / 1.89 l	1	I		
HSC - 09	AU JUS		1 cup				
1100 00	FLOUR CORN		1/2 cup				
	BASE BEEF		1 TBL				
	BASE BEEF		1 tsp				
	WATER		1/2 cup				
			PREPARATION				
STEP 1	Miz beef base with a cup of au jus until properly incorporated. In a seperate container combine corn flour and water.						
STEP 2	Put the rest of the Au Jus in a pan and cook until simmering. Add the beef base and au jus mix at this point. Bring Au Jus to a						
	boil, add the corn flour mix and bring to a boil again. Let mixture boil 212°F/100°C for 2 minutes or until fully incorporated.						
OTED 0	Mixture should be thick and smooth.						
STEP 3	Transfer to a suitable size storage container. Use a spatual to scrape all of the sauce into the containers. Cover with lid, label,						
	date, and day dot. Store under 40 F/5 C refrigeration.						
	KITCHEN SPOON	MEASURING CUPS	STEAM KETTLE/ST	OCK POT	CONTAINER WITH LID		

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		HARD	ROCK CAP	E STANDARD REC	CIPE			
		DO NOT V	ARY FRO	M THESE STA	NDAF	RDS		
ITEM:		PIZZA SAUCE	FOR KIDS	PIZZA		ID#	HSC - 11.1	
SHELF LIFE:		4 D	AYS			DATE ISSUED: 3/6/2012		
	YIELD:13 - cup / 3.1 - I				PORTIONS: Cup			
	II	NGREDIENTS		MEASURE				
	PORT	IONS PER BATCH	ı	13 - cup / 3.08 - I				
	SAUCE MARINA	ARA CANNED		1 #10 can			I	
	PREPARATION NOTE: THIS SAUCE IS TO BE USED FOR KID PIZZA, KID SPAGHETTI, AND SIDE OF MARINARA							
STEP 1 STEP 2 STEP 3	Open cans and pour into plastic container. Using bermixer puree the sauce until smooth. Pour into storage bags or plastic containers. Use a spatula to scrape all of the sauce into container. Cover with lid, label, date, initial, day dot, and rotate. Store under 40ŰF/5ŰC refrigeration.							
	NOTE: DO NOT RE-USE SAUCE THAT HAS BEEN HELD HOT FOR SERVICE							
	DEDMINED.	00471114	D.4.0.0F	EQUIPMEN		CONTAINED	WITHIN	
	BERMIXER	SPATULA	BAG SE	EALER WITH BAGS	j .	CONTAINER	WITH LID	
		•	•	G UTENSILS, AND (N, SANITARY, AND		AINERS USED FOR THE FROM		

ITEM	BLACK GOLD SA		ID#:HSC - 29					
SHELF LIFE	5 DAYS		DATE ISS	DATE ISSUED: 3/6/2012				
			PORT	ONS:1/4 cup				
	YIE	_D: <mark>5 - cup </mark>	10 - cup / 2.37 - I	20 - cup / 4.7 - I				
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	20 - 1/4 cup	40 - 1/4 cup	80 - 1/4 cup				
	VINEGAR RICE WINE	2 1/2 cup	1 1/4 gt / 1.18 l	2 1/2 at / 2.37 l				
	HONEY	2 cup	1 gt / 946 ml	2 gt / 1.89 l				
	SAUCE SOY	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l				
	SAUCE MIRIN	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l				
OP - 13	CHOPPED GREEN ONIONS	1/2 cup	1 cup	2 cup				
	GARLIC FRESH	2 tsp	4 tsp	8 tsp				
	minced							
	GINGER FRESH	2 tsp	4 tsp	8 tsp				
	minced			•				
	SPICE PEPPER RED FLAKES CRUSHED		2 1/2 tsp	5 tsp				
	CORN STARCH	2 TBL	1/4 cup	1/2 cup				
	CORN STARCH	1 tsp	2 tsp	4 tsp				
	WATER	2 TBL	1/4 cup	1/2 cup				
	WATER	1 tsp	2 tsp	4 tsp				
		PREPERA	ATION					
TEP 1	Place all ingredients except corn starch and		e sauce pan. Stir to incorpora	ate with wire whip. Simmer				
	sauce over medium high heat for 10 minute							
TEP 2	In a small stainless steel bowl, add teh corn start and water. Mix with a wire whip until corn starch and water are fully							
	incorporated. Add the mixture to the sauce. Stir until all ingredients are incorporated. Simmer for 3 more minutes and remove							
	from heat.							
	NOTE: WHEN MAKING THE SMALL BAT		TER AND CORN STARCH IN	NTO A SOUFFLE CUP AND				
	COVER WITH LID. SHAKE UNTIL FULLY INCORPORATED. Using a fine mesh colander, strain the sauce into a container and place in an ice bath to cool. Place into a line insert pan. Cover							
TEP 3	using a fine mesh colander, strain the sauc with lid, label, date, initial, and day dot. Stor	place in an ice bath to cool. P efrigeration. ENT	lace into a line insert pan. Cov					
	SAUCE PAN WIRE	WHIP CONTA	INER WITH LID	MEASURING CUPS				
	MEASURING SPOONS COL	ANDER						
	33							

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ITEN	M: LEMON C	APER SAUCE		ID#: HSC - 30 DATE ISSUED:3/6/2012		
SHEL		DAYS	DATE			
L	-		PO	RTIONS:2oz ladle		
		YIELD:4 - cup / 946 -	ml 8 - cup / 1.89 - I	16 - cup / 3.8 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	16 - 2oz ladle	32 - 2oz ladle	64 - 2oz ladle		
	WINE KITCHEN HOUSE WHITE	1 qt / 946 ml	2 gt / 1.89 l	1 gal / 3.79 l		
ISC - 01	CHICKEN STOCK	2 cup	1 at / 946 ml	2 gt / 1.89 l		
	GARLIC FRESH minced	2 TBL	1/4 cup	1/2 cup		
	GARLIC FRESH minced	2 tsp	4 tsp	8 tsp		
	BUTTER UNSALTED (4 oz/113 g)	1/2 cup	1 cup	2 cup		
	FLOUR AP	1/2 cup	1 cup	2 cup		
100 04	(2.2 oz/62 g)	4/4	14 /0	L		
ISC - 01	CHICKEN STOCK JUICE LEMON FRESH	1/4 cup 1/2 cup	1/2 cup 1 cup	1 cup 2 cup		
	CAPERS	1/2 cup	1 cup	2 cup 2 cup		
	drained	1/2 cup	II cup	⊵ cup		
	SPICE SALT IODIZE TABLE	2 tsp	4 tsp	8 tsp		
SOP - 19	CHOPPED PARSLEY	1/4 cup	1/2 cup	1 cup		
STEP 1	PREPARATION In a medium stainless steel sauce pan over medium high heat, add the white wine. Bring the wine to a boil. Reduce heat and reduce the wine to half. NOTE: BE SURE TO USE A MEASURING CUP TO VALIDATE YOU HAVE REDUCED THE WINE TO HALF. THIS WILL TKE APPROXIMATELY 15 MINUTES TO REDUCE					
IEP Z	Add the chicken stock and garlic. Stir to incorporate. Let cook for 3 to 4 minutes until the sauce has reduced slightly. Bring the sauce to a simmer.					
STEP 3	In a small sauce pan over medium heat, add the butter to melt. Stir in the flour with a wire whip to make a roux. Stir until smooth. Let the roux simmer for 30 seconds. Temper the roux with the chicken stock and stir to incorporate. Add the roux to the sauce. S with wire whip until all ingredients are fully incorporated. Let sauce cook for 3 more minutes. Remove from heat.					
STEP 4 STEP 5	NOTE: BE SURE TO WEIGH OUT THE BUTTER AND FLOUR Add the lemon juice, capers, salt and parsley. Stir to incorporate. Place into suitable size container. Place into an ice bath to cool. Once cooled completely, portion 2 oz/59 ml into 4 oz ramekins. Cover with plastic wrap. Place on sheet tray, label, date, initial and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT					
	MEDIUM SAUCE POT SI	MALL SAUCE POT	WIRE WHIP	MEASURING CUPS		
		ONTAINER WITH LID	MICRO LITES WITH LIDS			

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			ROM THESE STANDAR				
ITEN					D#:HSC - 31		
SHEL					DATE ISSUED: 3/6/2012		
				PORTIO	NS:3 oz/89 ml		
		YI	=LD: 3 - qt / 2.8 - l				
		INGREDIENTS	MEASURE				
	POR	TIONS PER BATCH	32 - 3 oz/89 ml				
	OIL OLIVE PURE		1/4 cup				
<u>OP - 22.1</u>	5YELLOW ONION	(SMALL DICE)	1 lb / 454 g				
	GARLIC IN OIL		1/4 cup				
	SPICE MUSTARI		2 TBL				
	JUICE ORANGE	CONCENTRATE	2 cup				
	SAUCE CHILI		1 cup				
	MOLASSES	CTEDCUIDE CAL	1/2 cup				
	MUSTARD GRAI	STERSHIRE GAL	1/4 cup 1/4 cup				
	SPICE MUSTARI						
	SPICE PEPPER		2 oz / 57 g 1/2 tsp				
	SPICE THYME W		•				
			1 tsp				
	WINE SHERRY K		3/4 cup				
	MUSTARD DIJOI	V	1/4 cup				
	BASE CHICKEN		1 1/2 tsp				
	WATER	- 10	2 cup				
OP - 31	PEPPER JALAPE CILANTRO (CHC	_	3 TBL 2 TBL				
			PREPARATION				
STEP 1	In a stainless steel stock pot, heat olive oil over medium heat. Add onions and garlic. Cook until tender, approximately 5 minutes NOTE: DO NOT BURN						
TEP 2	Add the dry musta	ard and stir to incorporate.					
STEP 3	Add orange juice concentrate, chili sauce, molasses, soy sauce, worcestershire, mustard, mustard seeds, cayenne, thyme, sherry and Dijon mustard. Using wire whip, stir to fully incorporate.						
STEP 4	In a 2 qt measuring jug, add hot water and chicken base. Using a wire whip, stir until the chicken base is completely dissolved. Ad						
	to the stock pot and stir. Bring to a full boil. Reduce to a simmer and stir occasionally. Cover the stock pot 3/4 of the with a lid. Let						
	simmer for 10 to 12 minutes to achieve a smooth consistency. Using a kitchen spoon, skim off any "scum" from the orange juice						
	concentrate.						
TEP 5	Remove the cover, add peppers and cilantro. Stir to incorporate. Simmer for 5 minutes and remove from heat. Transfer to line						
		AN SAUCE NEEDS TO BE	d place into an ice bath to cool of HELD IN A DOUBLE PAN FO		R TO KEEP FROM		
TEP 6			l, date, initial and day dot. Cove EQUIPMENT	er with lids and store unde	r 40°F/5°C refrigeration		
	STOCK POT	MEASURING CUPS	MEASURING SPOON	IS K	ITCHEN SPOON		
	WIRE WHIP	MEASURING JUG	LINE INSERT PAN W	ITH LID			

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ITE	M: MARSAL	A SAUCE		ID#:HSC - 32				
SHELF LIF	Ξ: 3 D.	AYS	DATE I	SSUED: 5/2/2012				
			POF	RTIONS: 2oz ladle				
		YIELD:4 - cup / 946 -	ml 8 - cup / 1.89 - I	16 - cup / 3.8 - I				
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	16 - 2oz ladle	32 - 2oz ladle	64 - 2oz ladle				
	OIL OLIVE PURE	o TDI	M. C	k /0				
	OIL OLIVE PURE	2 TBL	1/4 cup	1/2 cup				
	BUTTER UNSALTED (2 oz/57 g)	1/4 cup	1/2 cup	1 cup				
SOP - 58	PORTABELLO MUSHROOM	3 cup	1 1/2 gt / 1.42 l	3 gt / 2.84 l				
<u> 30F - 30</u>	MUSHROOM WHITE	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l				
	1/4" sliced, halved	o cup	1/2 qt/ 1.421	ρ qι / 2.04 i				
	WINE MARSALA KITCHEN	1 1/2 cup	3 cup	1 1/2 gt / 1.42 l				
	BUTTER UNSALTED	1/4 cup	1/2 cup	1 cup				
	(2 oz/57 g)		[<u></u>	[·				
	FLOUR AP	1/3 cup	2/3 cup	1 1/4 cup				
	(1/4 oz/40 g)	·	• •					
HSC - 01	CHICKEN STOCK	2 cup	1 qt / 946 ml	2 qt / 1.89 I				
	SPICE SALT IODIZE TABLE	1 tsp	2 tsp	4 tsp				
	SPICE PEPPER BLACK GROUND	1/2 tsp	1 tsp	2 tsp				
	SAUCE SEASONING BROWNING	1 tsp	2 tsp	4 tsp				
	WINE MARSALA KITCHEN	1/4 cup	1/2 cup	1 cup				
		PRFP	ARATION					
STEP 1	In a medium stainless steel sauce pa			tir to incorporate.				
STEP 2	Add the mushrooms. Stir to coat mushrooms in the oild and butter mixture. Cook until the mushrooms are softened and has							
	given off their moisture.							
	NOTE: BE SURE TO WEIGH OUT 1	HE BUTTER						
STEP 3	Add the Marsala wine to the mushroo	Add the Marsala wine to the mushrooms and bring to a full simmer. Reduce the wine to half. Reduce the heat to medium.						
STEP 4	In a small sauce pan over medium heat, add the butter to melt. Stir in the flour with a wire whip to make a roux. Stir until smoot							
	Let the roux simmer for 30 seconds. Add the amount of the chicken stock to temper the roux. Add the roux to the sauce. Stir wi							
	a wire whip to incorporate.							
	NOTE: BE SURE TO WEIGH OUT T							
STEP 5	Add the remaining chicken stock and stir to incorporate into the sauce. Add the salt, pepper, Kitchen Bouquet, Marsala wine a							
	stir to incorporate. Let sauce cook for							
STEP 6	Place into an ice bath to cool. Once cooled completel, portion 2 oz/59 ml into 4 oz ramekins. Cover with plastic wrap and place on sheet tray. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.							
	on sheet tray. Label, date, initial and							
	MEDIUM SAUCE POT SM.	EQU ALL SAUCE POT	IIPMENT WIRE WHIP	MEASURING CUPS				
		NTAINER WITH LID	MICRO LITES WITH LIDS	WEASURING CUPS				
	IVILAGURING SPUDING CO	NIAINER WIIT LID	MICKO LITES MITH LIDS					

			E STANDARD RECIPE		
	DO N	NOT VARY FRO	M THESE STANDA	RDS	
ITEM	CH	IPOTLE BBQ SAU	CE		ID#:HSC - 33
SHELF LIFE	:	4 DAYS		DATE I	SSUED: <mark>3/6/2012</mark>
				POF	RTIONS: Fluid Oz
		YIELD:	5 - cup / 1.2 - I		
	INGREDIE	NTS	MEASURE		
	PORTIONS PE	R BATCH	40 - oz / 1.18 - I		
	•		•	•	•
<u>CSC - 01.2</u>	TANGY BBQ		1 qt / 946 ml		
HSC - 02 SOP - 45	HICKORY BBQ SAUCE CHIPOTLE PEPPERS (P		1 cup 1 TBL		
			PREPARATION		
STEP 1	Place all ingredients into a incorporated.	a stainless steel mixi	ng bowl. Using a wire wh	nip, mix until all ing	redients are smooth and fully
STEP 2	Place into line insert pans initial and day dot. Store u		emove all of the sauce fro	m the mixing bow	l. Cover with lids, label, date,
	NOTE: PLASTIC SQUIRT		E HELD ON THE LINE II	N AN INSERT PA	N WITH WATER IN A BAIN
	WANTE TO REEF THE 3/	AUGES WARIN.	EQUIPMENT		
	RUBBER SPATULA	MEASURING CUP	S MEASURING SP	OONS LINE	INSERT PAN WITH LID
	MIXING BOWL	WIRE WHIP	SQUIRT BOTTLE	<u> </u>	
	THE WORK AREA, EQUIN				OR THE
PREPARATION OR S	STORAGE OF THIS PROI	DUCT ARE CLEAN,	SANITARY, AND FREE	: FROM	

		HARD ROC	K CAFE STANDARD RE	CIPE		
	D	O NOT VARY	FROM THESE STA	NDARDS		
ITE	M: ASIA	AN BBQ SAUCE I	BANH MI BI		ID#: HSC	- 34
HELF LIF	=	4 DAYS		DATE	ISSUED: 4/11/	/2012
		72			RTIONS: 2 oz	
		VI	ELD:5.5 - cup / 1.3 - I	. 0	310,100	
	INGRED	IENTS	MEASURE			
	PORTIONS P	ER BATCH	22 - 2 oz			
	ONIONI VELLOW		40 / 040	1	i	
	ONION YELLOW rough chop, pureed		12 oz / 340 g		I	
	OIL OLIVE PURE		1/4 cup		Ī	
	OIL SESAME DARK		2 TBL			
	GINGER FRESH		2 oz / 57 g			
	SAUCE HOISIN		1 1/2 cup			
	KETCHUP VOL PAK PO	UCH	2 cup			
	SAUCE SOY		1/2 cup			
	VINEGAR RICE WINE		1/2 cup			
	SPICE CHINESE FIVE S	PICE	1 tsp			
	SPICE SALT KOSHER		2 tsp			
			PREPARA	TION		
				nions and ginger. Scrape		
	Reserve. In a sauce or			oils. Heat until the oils lig		Add the onions ar
				e a wire whip to incorpo	rate.	
	NOTE: DO NOT CARAM					
TEP 2	Add remaining ingredient	s and with a wire	whip stir to incorporate. b	ring to slow simmer for 10	minutes.	
TEP 3	Remove from heat. I rans	ster into a plastic o	container and place into a	n ice bath to cool complete	ely. Once coole	ed, place into a
	plastic line insert pan. Co	ver with lid, label,	date, initial and day dot.	Store under 40°F/5°C r	etrigeration.	A DAIN MADIE T
			BE HELD ON THE LINE	IN AN INSERT PAN WIT	H WAIER IN	A BAIN MARIE I
	KEEP THE SAUCES WA	AKIVI.	EQUIPME	NT		
	FOOD PROCESSOR	MEASURING		MEASURING SPOO	INS	SAUCE PAN
	WIRE WHIP		NTAINER WITH LID	LINE INSERT PAN V		SPATULA
	FUNNEL	SQUIRT BOT				552.

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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	HARD ROCK	CAFE STANDARD RECI	PE	
	DO NOT VARY	FROM THESE STAN	DARDS	
ITEM:	QUESO SAUCE (FOR	NACHOS)	ı	D#: HSC - 35
SHELF LIFE:			DATE ISSUI	ED: 4/11/2012
			PORTIO	NS:8 oz
	YIE	LD:4.5 - lb / 2 - Kilog	9 - lb / 4.08 - Kilog	18 - lb / 8.2 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	7 - 8 oz	14 - 8 oz	28 - 8 oz
	CHEESE MIXED SHREDDED	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog	5 lb / 2.27 Kilog
	CHEESE AMERICAN YELLOW SLICED diced, 1/2"	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog	5 lb / 2.27 Kilog
	CREAM HEAVY WHIPPING	1 qt / 946 ml	2 qt / 1.89 I	1 gal / 3.79 l
	PEPPER JALAPENO CANNED canned, drained, pureed	1 TBL	2 TBL	1/4 cup

PREPARATION

STEP 1 In a large seal bag or 6" 1/3 pan lined with a scorch bag, place all of the ingredient in bag or pan. Seal the bag or place a solid lid on top of the third pan. . Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

STEP 2 To heat place bag or the 1/3 pan in 190°F/88°C hot water bath in a steamer or double boiler. Heat for 20 minutes. Remove bag and shake until ingredients are blended. If using a 1/3 pan remove lid whisk until blended and replace the lid.

STEP 3 Replace back in the heat source and heat an additional 20 minutes. Repeat the shake or whisk to evenly blend sauce. Place the bagged sauce into a 1/3 pan with a scorch bag for service.

NOTE: THE QUESO CAN BE HELD ON THE LINE FOR 6 HOURS UNDER MEDIUM HEAT.

NOTE: THE QUESO CAN BE MADE AND THEN PLACED INTO MICROLITES OR MICROWAVE CONTAINERS AND CHILLED. QUESO CAN BE MICROWAVED TO ORDER. MICROWAVE FOR 30 TO 40 SECONDS. HEAT ONLY ENOUGH QUESO SAUCE TO BE USED DURING VOLUME PERIODS. USE THE MICROLITES DURING SLOW PERIODS. LEFTOVER QUESO SAUCE NEEDS TO BE COOLED THEN PLACED INTO MICROLITES AND USED FIRST THE NEXT DAY.

EQUIPMENT

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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		HARD ROCK CA	AFE STANDARD REC	IPE	
	DO N	OT VARY FR	OM THESE STAN	IDARDS	
ITEM	CAROLINA	MUSTARD BB	Q SAUCE		ID#:HSC - 36
SHELF LIFE	:	5 DAYS		DATE ISS	UED: 3/21/2012
				PORTI	ONS: <mark>2 oz</mark>
		YIELD	2 - qt /1.9 - l	4 - qt /3.79 - I	
	INGREDIENT	s	MEASURE		
	PORTIONS PER I	BATCH	32 - 2 oz	64 - 2 oz	
STEP 1 STEP 2	spatula to scrape down the si Using a funnel, pour the saud line insert pans with spatula. NOTE: PLASTIC SQUIRT B	des. e into plastic squ Cover with lids, la DTTLES CAN BI	irt bottles for service. S abel, date, initial and d	until all ingredients are smo Screw on the top and label. ay dot. Store under 40°F/9	ooth and fully incorporated. Use Place the remaining sauce into 5°C refrigeration. I WATER IN A BAIN MARIE
	TO KEEP THE SAUCES WA	RM.	EQUIPMEN	IT	
	MIXING BOWL	WIRE WHIP		RUBBER SPATULA	MEASURING CUPS
	MEASURING SPOONS	LINE INSER	Γ PAN WITH LID	SQUIRT BOTTLE	
THE PREPARA CONTAMINANT	ALL THE WORK AREA, EQU TION OR STORAGE OF THE	S PRODÚCT AR	ING UTENSILS, AND E CLEAN, SANITARY	CONTAINERS USED FOR , AND FREE FROM	3

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ITE	DO NOT VARY F M: FISH BATTER (E		IANDANDO	ID#:LBATT - 01
SHELF LIF	· · · · · · · · · · · · · · · · · · ·		DATE	ISSUED: 9/23/2011
<u> </u>	3 61111 10			RTIONS: Ounce
	YII	YIELD:2 - lb / 907 - q		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - oz / 907 -	g	
	CORN STARCH FLOUR AP SPICE PAPRIKA SPICE ONION POWDER SPICE GARLIC GRANULATED SPICE PEPPER WHITE GROUND SPICE SALT IODIZE TABLE BEER DRAFT BUD	3 cup 1 lb / 454 g 1/2 tsp 3 TBL 3 TBL 2 TBL 2 TBL 1 qt / 946 ml		
		PREPER	ATION	
STEP 1 STEP 2 STEP 3	Blend all dry ingredients together. Gently mix in the beer until batter is smooth but not aerated. Chill batter in refrigerator for 30 minutes. Place in line insert pan. Cover and transfer to line for service. Store unde 40ŰF/5ŰC refrigerator. Label, date, initial, and day dot. EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS

	LIADD DOOK O	A EE OTANDADD DEOIDE		
		AFE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STANDA	ARDS	
ITEM	TEMPURA BATT	ER	ID#:	LBATT - 03
SHELF LIFE	2 DAYS		DATE ISSUED:	9/23/2011
		PORTIONS:	Quart	
	YIEL			
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	5 - qt / 4.73 - I		
	SODA CLUB SODA BOTTLE	1 qt / 946 ml		
	FLOUR AP	1 qt / 946 ml		
	Be sure	to clearify butter prior to PREPARATION	using in recipe.	
STEP 1	Place flour in a mixing bowl and whisk in cl			
STEP 2	When fully mixed, use a spatula to place in Store under 40°F/5°C refrigeration.	a line insert pan with lid. Co	over with lid, label, date, ir	nitial and and day dot.
		EQUIPMENT		
	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS	SPATULA
	LINE INSERT PAN WITH LID			
	HE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEA			

	DO NOT VARY F	CAFE STANDARD RECIPE ROM THESE STANDARDS			
ITE	EM: LONDON BEER B.	ATTER	ID#:LBATT - 05		
SHELF LI	EE:		DATE ISSUED: 9/23/2011		
			PORTIONS: portion		
	YIE	LD:13.5 - oz / 399 - ml			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	10 - portion			
	FLOUR AP CORN STARCH SPICE SALT SEA	1 cup 3 TBL 1/4 tsp			
	SPICE PEPPER BLACK COARSE GROUND	1/4 tsp			
	BEER BOTTLE LONDON PRIDE	1 1/2 cup			
		PREPARATION			
STEP 1 STEP 2	Combine the dry ingredients together in a Slowly add the ale using a wire whip. NOTE: DO NOT OVER MIX THE BATTE	0 0			
STEP 3	Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration or transfer to line for service.				
		EQUIPMENT			
1	WIRE WHIP MIXING BOWL	MEASURING SPOONS	MEASURING CUPS		

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ITE	M: CREME BRULE	E PIE		ID#:LBKRY - 05			
SHELF LII	3 DAYS		DATE I	SSUED: 9/23/2011			
			POF	RTIONS:Cup			
	YIE	LD: <mark>1 - pie</mark>	3 - pie	5 - pie			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	3 - cup / 710 - ml	9 - cup / 2.13 - I	15 - cup / 3.55 - I			
			t	1			
	CREAM HEAVY WHIPPING	1 2/3 cup	1 1/4 qt / 1.18 l	2 qt / 1.96 l			
	CORN STARCH MILK CONDENSED CAN	3 TBL 1 can	1/2 cup 3 can	1 cup 5 can			
	EGG YOLKS	3 Each	3 can 9 Each	b can 15 Each			
	BUTTER UNSALTED	1 TBL	9 Each 3 TBL	1/3 cup			
	EXTRACT VANILLA	1 TBL	3 TBL	1/3 cup			
	PIE SHELL 9"	1 shell	3 shell	5 shell			
	SUGAR GRANULATED	1/4 cup	3/4 cup	1 1/4 cup			
	GOGAR GRANGLATED	174 сир	р/т сар	μ π τ σα ρ			
		PREPARATI					
STEP 1	In an appropriate sized sauce pan over m		cream and add corn s	tarch. Use a wire whip and stir unt			
OTED 0	the corn starch is completely dissolved int		at a sala continuation of the	Salarana and atasta ta badabla			
STEP 2	Add condensed milk and egg yolks and m	ld butter and vanilla and s	et cook until mixture th	ickens and starts to bubble.			
STEP 4	Using the tines of a fork, poke holes on th						
SILF 4	spatula to remove remaining maxiture into		ne crust. Four o cup or	the mixture into pie shell. Ose			
STEP 6	Place under 40ŰF/5ŰC refrigeration to o	ool for a minimum of 2 hou	re Once chilled evenly	v cover the nie with 1/4 cup of			
SILI U	granulated sugar for each nie. Cover with	nlastic wran I ahel date ir	nitial and day dot Store	under 40ŰF/5ŰC refrigeration			
	grandiated sugar for each pie. Cover with	granulated sugar for each pie. Cover wtih plastic wrap. Label, date, initial and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT					
	HOBART MIXER W/PADDLE AND BALL	OON ATTACHMENTS	SPATULA	PLASTIC WRAP SAUCE POT			
	MEASURING SPOONS		MEASURING CUPS				

	HARD ROCK C	AFE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STANDA	RDS	
ITEM:	PAR BAKED PIE SHE	LLS	ID#:	LBKRY - 10
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	shell
	YIELD	1 - shell		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - shell		
	PIE SHELL 9" thawed	1 Each		
		PREPARATION		
STEP 2	Thaw pie shells individually (not stacked) at roc Using the tines of a fork, lightly perforate the pi the pie shells on a sheet pan. Place sheeted pi 18-20 minutes until set and the shell is a light g	e shell bottom and sides to pe e shells in a pre-heated con	prevent it from rising during th vection oven at 325°F/165Â	ne baking process. Place of with the fan on low for
	FORK SHEE	ET PANS		
	AT ALL THE WORK AREA, EQUIMPENT, CO RATION OR STORAGE OF THIS PRODUCT ANTS!			

		K CAFE STANDARD REC		
	DO NOT VARY	FROM THESE STAN	NDARDS	
ITI	EM: CARIBBEAN RU	M CAKE		ID#:LBKRY - 11
SHELF LI	FE: 3 DAYS		DATE ISSU	JED: 9/23/2011
			PORTIC	ONS:cake
	Y	IELD:7.5 - cup / 1.8 - I	22.5 - cup / 5.32 - I	37.5 - cup / 8.9 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - cake	3 - cake	5 - cake
	SPRAY PAN RELEASE	1 as needed	3 as needed	5 as needed
	NUT WALNUT CHOPPED	1/2 cup	1 1/2 cup	2 1/2 cup
	FLOUR BAKERS	2 cup	1 1/2 qt / 1.42 l	2 1/2 qt / 2.37 l
	SUGAR GRANULATED	1 1/2 cup	1 1/4 qt / 1.07 l	2 qt / 1.77 l
	BAKING POWDER	4 tsp	1/4 cup	1/2 cup
	SPICE SALT IODIZE TABLE	1 tsp	1 TBL	5 tsp
	BUTTER UNSALTED	1/2 cup	1 1/2 cup	2 1/2 cup
	OIL SALAD	3 TBL	1/2 cup	1 cup
	PUDDING VANILLA MIX	3 1/2 oz / 99 g	10 1/2 oz / 298 g	1 lb + 1 1/2 oz / 496 g
	MILK	1/2 cup	1 1/2 cup	2 1/2 cup
	OIL SALAD	1/2 cup	1 1/2 cup	2 1/2 cup
	RUM BACARDI SELECT	1/3 cup	1 cup	1 2/3 cup
	EXTRACT VANILLA	2 tsp	2 TBL	10 tsp
	EGGS	4 Each	12 Each	20 Each
	NUT WALNUT CHOPPED	1/2 cup	1 1/2 cup	2 1/2 cup
		PREPARAT	ION	
STEP 1	Using a 12 cup non-stick bundt pan, spray bottom of the pan.	y bottom,s ides and center	with food release spray. Ever	nly sprinkle the walnuts over the
STEP 2	Using a Hobart mixer with a balloon attack			powder, salt, butter cubes and
	vegetable oil. Mix for 3 minutes or until the			
STEP 3	While mixer is running, add pudding mix,	milk, oil, rum, vanilla, eggs	and walnuts. Mix for another	2 to 3 minutes. Stop mixer an
	scrape down the sides and bottom with a	spatula. Mlx for another 2 t	o 3 minutes or until mixture is	s smooth.
	NOTE: ADD EGGS ONE AT A TIME			
STEP 4	Bake cake at 325°F/165°C for 55 minu	tes. Test doneness of cake	by poking a toothpick into ca	ake and it comes out clean.
· - · ·	Place cake on wire rack to cool. Using a le			
	glaze. Reserve for the rum glaze.	ong toomplok poke enough	noics imoughout terrounce s	o the care will absolb the fam
	giaze. Neserve for the fulli giaze.	EQUIPME	NT	
	HOBART MIXER W/PADDLE AND BALL			IDS MEASURING SPOONS
	NON-STICK BUNDT PAN	JOON ATTACHWILINTS	SFATULA WILASURING CO	DF3 MEASURING SECONS
	INOIN-STICK DUINDT FAIN			

CONTAMINANTS!

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		CK CAFE STANDARD RECIPI	_	
		Y FROM THESE STAND		
ITEN		AD	ID ;	#:LBKRY - 11.1
SHEL LIFE			DATE ISSUED	9/23/2011
			PORTIONS	Each
	Y	(IE LD: 24 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - Each		
	DOLLOU DIZZA ZII	04.5	ı	•
LMISC - 20	DOUGH PIZZA 7" OIL FOR FLATBREAD	24 Each 1 cup		
		'	'	'
0.755.4		PREPARATIO	N	
STEP 1 STEP 2	Remove 24 sheeted pizza dough pieces f Brush each side of the dough with 1 tsp o		v -6 on a sheet tray that is lined	d with narchment naner
STEP 3	Cover the dough with another piece of pa			
	stack more than four(4) on top of each oth		,	,
STEP 4	Wrap the sheet tray with the prepped pizz	a dough with plastic wrap and	l let defrost overnight in the ref	rigerator. **OR** At room
STEP 5	temp for 2 hours. Form each dough into a 14in x 5in (35cm	x 13cm) rectangle by gently pi	icking up the dough with both h	nands with your fingers
OILI 3	spread out to approx 5 inches (13cm).	x 13611) rectangle by gently pr	icking up the dough with both i	ianas with your imgors
STEP 6	Gently pull your hands apart. Stretching the			
	tray. Once the dough is on the sheet tray	use your fingers to shape the	dough into a 14in x 5in (35cm	x 13cm) rectangle. It should
STEP 7	not be a "perfect" rectangle. You should b Using either a dough "docker" or two forks	e able to fit four(4) flatbreads (on a sneet tray.	urtace
STEP 8	Bake the flatbreads in a 375ŰF / 190ŰC	convection oven for 8-10 min	utes or until they are golden br	rown and semi-crispy.
STEP 9	Remove from the oven and let cool at roo	m temperature for 20 minutes		
STEP 10	Place the cooled flatbreads in a bag, labe		re at room temperature for two	day use or in the freezer
	for use later. Do not refrigerate. This will of	dry out the flatbreads. EQUIPMENT	-	
	SHEET TRAYS	PASTRY BAGS	TONGS	FORK

CONTAMINANTS!

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9/23/2011 11:31:39 AM

ITEM: CARIBBEAN RUM CAKE TOPPING		TOPPING		ID#:LBKRY - 11.2		
SHELF LIFE:	FRESH DAILY		DATE ISSU	JED: 9/23/2011		
			PORTIC	NS:cake		
	YIEL	D:2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.9 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - cake	2 - cake	4 - cake		
			<u> </u>			
	CHEESE CREAM	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g		
<u> LBKRY - 11.1</u>	CARIBBEAN RUM CAKE GLAZE	1/2 cup	1 cup	2 cup		
		PREPARATI	ON			
STEP 1	Using a Hobart mixer with the paddle attach			ing bowl. Mix until cream		
TED 0	cheese is smooth. Add the rum glaze and m			40005/500		
STEP 2	Using a spatula place into a line insert pan. Cover with lid, label, date, initial and day dot. Place under 40ŰF/5ŰC refrigeration.					
	EQUIPMENT					
	HOBART MIXER W/PADDLE AND BALLO	ON ATTACHMENTS	SPATULA LINE	INSERT PAN WITH LID		

9/23/2011 11:31:39 AM

	HARD ROCK C	AFE STANDARD RE	CIPE		
	DO NOT VARY F	•		DS	
ITEM					ID#:LBKRY - 26
SHELF LIFE	1 DAYS			DATE	ISSUED: 9/23/2011
				PO	RTIONS: batch
	YIELI	D:1 - hotel pan			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - batch			
	CREAM SOUR EGGS SUGAR GRANULATED EXTRACT VANILLA SPICE SALT KOSHER PEACHES cut 1/4" slices	2 lb + 8 oz / 1.13 K 3 Each 3 cup 2 TBL 5 tsp 5 lb / 2.27 Kilog	iilog		
		PREPAR <i>A</i>	ATION		
STEP 1 STEP 2 STEP 3	Whisk sour cream and eggs in large bowl. Add remaining dry ingredients and whisk until well blended. Cut peaches in half from top to bottom and core out the center portion containing seeds and redish center. Slice the peach halves into 1/4 slices and place into the sour cream batter. Gently fold the peach slices into the sour cream batter untill all of th slices are separated and coated. NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING PEACHES.				
STEP 4	Pour 1 qt/.9l of the filling into the prepared hot	tel pans. EQUIPM	IENT		
	STAINLESS STEEL MIXING BOWL HOTEL PAN	WIRE WHIP		RING CUPS	MEASURING SPOONS
THE PREPAR CONTAMINAN	ALL THE WORK AREA, EQUIMPENT, COC ATION OR STORAGE OF THIS PRODUCT A NTS!	ARE CLEAN, SANÎTA	ARY, ANI		

	HAPD BOCK	CAFE STANDARD RECIPE				
		FROM THESE STANDAI	RDS			
ITEM				LBKRY - 26.1		
SHELF LIFE:	4 DAYS		DATE ISSUED:	9/23/2011		
			PORTIONS:	batch		
	YIE	LD:1 - hotel pan				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - batch				
	DOUGH COBBLER CRUST	2 Sheet				
LBKRY - 26 LBKRY -	PEACH COBBLER FILLING PEACH COBBLER TOPPING	1 batch 1 batch				
<u> 26.2</u>	PEACH COBBLER TOPPING	i batch				
	PREPARATION					
STEP 1 STEP 2	Spray hotel pan with pan release, coating si Place 1 1/2 sheets of cobbler dough in the b		unrovimete incide dimensione	10.1/2 in v.11 in		
SIEF Z	(47cmx28cm). If using scratch dough recipe					
	pin does not fit, a clean, smooth small cyling		g sure the bottom of the pair	is fally covered. If folling		
STEP 3	Using the tines of a dinner fork, or dough do		to prevent the dough from ris	ing during baking.		
	NOTE: IF USING PRE-MADE SHEETS, GO		p			
STEP 4	Place parchemnt paper completely over the	scratch dough and use dried b	eans to weigh down the doug	gh. Evenly fill the pan 1/2		
	inch of beans. Bake 350°F/177°C conver			own as a blind baking the		
	dough.) When done, remove pan from oven		ent paper.			
STEP 5	Pour cobbler filling into full 2" hotel pan and					
STEP 6 STEP 7	Place full hotel pan in preheated 350°F/17					
STEP / STEP 8	Remove full hotel pan from convection over Return full hotel pan into 350ŰF/177ŰC co			low product to cool and		
SILI 0	setup prior to cutting	Divection over for an additional	i 13 minutes. Remove and ar	low product to cool and		
	NOTE: CUT INTO 20 PORTIONS PER FUL	L 2" HOTEL PAN. CUT FOUR	R 2 3/4 /7CM PIECES ALON	G THE SHORT SIDE		
	AND FIVE 3 3/4 /9.5CM PIECES ALONG T					
		EQUIPMENT				
	FORK ROLLING PIN	HOTEL PAN	PARCHMENT PAPER			
	AT ALL THE WORK AREA, EQUIMPENT, C					
	RATION OR STORAGE OF THIS PRODUC	I ARE CLEAN, SANITARY, A	ND FREE FROM			
CONTAMINA	AIN I O:					

	HARD DOOK	CAFE CTANDADD DECI	DE			
		CAFE STANDARD RECI	· -			
	DO NOT VARY F	ROM THESE STAN	DARDS			
ITEN	PEACH COBBLER 1	TOPPING		ID#: <mark>LBKRY - 26.2</mark>		
SHELF LIF	1 DAYS		DATE ISS	UED:9/23/2011		
			PORTI	ONS:batch		
	YIE	LD: <mark>1 - hotel pan</mark>				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - batch				
	BUTTER UNSALTED FLOUR AP SUGAR BROWN DARK SUGAR GRANULATED SPICE CINNAMON GROUND SPICE SALT IODIZE TABLE NUT WALNUT CHOPPED	12 oz / 340 g 2 1/2 cup 1 cup 1 cup 3 TBL 1/2 tsp 8 oz / 227 g				
STEP 1	Cut cold butter into cubes. Pulse in food put the robo coupe with the pulse function. NOTE: DO NOT OVER MIX		nixture becomes crumbly			
STEP 2	Reserve for finishing peach cobbler.	Place flour mixture in a container and add remaining ingredients. Toss mixture until all ingredients are combined. Reserve for finishing peach cobbler.				
	EQUIPMENT					
	ROBOT COUPE CONTAINER WI	TH LID MEASU	RING SPOONS	MEASURING CUPS		
	THE WORK AREA, EQUIMPENT, COOKI STORAGE OF THIS PRODUCT ARE CLE	AN, SANITARÝ, AND FI				

			NDARD RECI		
	DO NOT VARY	FROM TH	IESE STAN	DARDS	
ITEM:	PEACH PU	JREE		ID	# <mark>:</mark> LBKRY - 26.3
SHELF LIFE:	3 DAY	S		DATE ISSUE	D: 9/23/2011
				PORTION	S:Quart
		YIELD:1 - qt / 946 - ml			
	INGREDIENTS	MEA	SURE		
	PORTIONS PER BATCH	1 - qt	/ 946 - ml		
	PEACH TIDBIT IQF SIMPLE SYRUP	1 lb / 2 cup	Č		
	PREPARATION Place ingredients in blender and blend until smooth. For lager batches utilize Bermixer and a lexan. Place into line insert pans, cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT				
	MEASURING CUPS B	LENDER	LEXAN	LINE INSERT PAN WIT	TH LID
	VORK AREA, EQUIMPENT, COOKI AGE OF THIS PRODUCT ARE CLE				Ē

DOUGH PI OIL FOR F CHEESE F STEP 1 Remove 24 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	FLATBREAD FOCC Y INGREDIENTS PORTIONS PER BATCH	/IELD:16 - Each MEASURE 16 - Each 16 Each 2/3 cup	DA	ID#: LBKRY - 27.1 TE ISSUED: 9/23/2011 PORTIONS: Each	
DOUGH PI LMISC - 20 DOUGH PI OIL FOR F CHEESE F STEP 1 Brush each paper. See STEP 3 Proof the displayed of the dimple STEP 4 Place clear The dimple STEP 5 Sprinkle 1	INGREDIENTS PORTIONS PER BATCH ZZA 7" LATBREAD	/IELD:16 - Each MEASURE 16 - Each 16 Each 2/3 cup		TE ISSUED: 9/23/2011	
DOUGH PI OIL FOR F CHEESE F STEP 1 Remove 2 ² STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1 Telephone	INGREDIENTS PORTIONS PER BATCH IZZA 7" LATBREAD	MEASURE 16 - Each 16 Each 2/3 cup		PORTIONS: Each	
DOUGH PI OIL FOR F CHEESE F STEP 1 Remove 24 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	INGREDIENTS PORTIONS PER BATCH IZZA 7" LATBREAD	MEASURE 16 - Each 16 Each 2/3 cup			
DOUGH PI OIL FOR F CHEESE F STEP 1 Remove 24 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	INGREDIENTS PORTIONS PER BATCH IZZA 7" LATBREAD	MEASURE 16 - Each 16 Each 2/3 cup			
DOUGH PI OIL FOR F CHEESE F STEP 1 Remove 24 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	PORTIONS PER BATCH ZZA 7" LATBREAD	16 - Each 16 Each 2/3 cup			
DOUGH PI OIL FOR F CHEESE F STEP 1 Remove 24 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	IZZA 7" LATBREAD	16 Each 2/3 cup			
LMISC - 20 OIL FOR F CHEESE F STEP 1 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	LATBREAD	2/3 cup		I	
LMISC - 20 OIL FOR F CHEESE F STEP 1 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	LATBREAD	2/3 cup			
STEP 1 Remove 24 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1		•			
STEP 1 Remove 24 STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clean The dimple STEP 5 Sprinkle 1	ARMESAN SHREDDED				
STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1		1 cup			
STEP 1 Brush each paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1		PREPA	RATION		
paper. See STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1	4 sheeted pizza dough pieces	—			
STEP 3 Proof the d STEP 4 Place clear The dimple STEP 5 Sprinkle 1				eet tray that is lined with parchme	
STEP 4 Place clear The dimple STEP 5 Sprinkle 1	Diag Cover the dough with a				
The dimple STEP 5 Sprinkle 1				nd is approx 7 1/2"/19 cm in diame	
STEP 5 Sprinkle 1	n food handling gloves onto yo es should be about 1/2"/13 mn			ne entire surface of the dough roun	
				the doughthe cheese on the dough and none	
the sheet to		neese onto each dough	in round. Try to get all or t	ne cheese on the dough and none	
		convection oven for 8	3-10 minutes or until light	golden brown but not dried out.	
STEP 7 Remove from	om the oven and let cool at ro	om temperature for 20) minutes	9	
STEP 8 Place the c	ooled flatbreads in a bag, lab	el, date, initial and day	y dot. Store at room temper	erature for two day use or in the	
freezer for	freezer for use later. Do not refrigerate. This will dry out the flatbreads.				
		• -	PMENT		
SHEET TE	RAYS	PASTRY BRUSH	SHEET TRAY RACK	MEASURING SPOONS	
FOOD HA	NDLING GLOVES				
INSURE THAT ALL THE W		OOKING UTENSILS.	AND CONTAINERS USE	ED FOR	

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	DO NOT VARY		STANDARDS	_		
ITE	OVAL FLATBR	EAD PREP		D#: LBKRY - 27.2		
SHELF LIF	2 DAY	S	DATE	ISSUED: 9/23/2011		
			PO	RTIONS: Each		
		YIELD: 12 - Each				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - Each				
		<u>.</u>		<u>.</u>		
	BREAD FLAT	12 Each				
	OIL OLIVE PURE	1/2 cup				
	PREPARATION					
STEP 1	Preheat the convection oven on low	an speed to 350°				
STEP 2	Prep three sheet pans with a parchm	ent liner.				
STEP 3	Using a pastry brush, brush each sid	e of each crust with	1 tsp of olive oil, place fou	r per sheet pan.		
STEP 4 STEP 5	Place in oven for 8 minutes or until c Once cool place, wrap with plastic wi					
SIEFS	temperature.	ap. Flace III a 6 III	iru pari soluler style on long	g end. Store at room		
	NOTE: HANDLE SOMEWHAT GENTLY AFTER BAKING AS THEY ARE SOMEWHAT FRAGILE.					
	EQUIPMENT					
	SHEET PANS PARCHMI	ENT PAPER	PASTRY BRUSH	LINE INSERT PAN		
	PLASTIC WRAP					

		ROCK CAFE STANDARD	_		
		ARY FROM THESE S	TANDARDS		
ITEM		DEL (COOKING)			BKRY - 28
SHELF LIFE	4 0	AYS	DA	TE ISSUED:	
				PORTIONS:	ach
		YIELD:1 - portion			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	12 - Each			
	DRIED CRANBERRIES	1/2 cup	1	1	
	RUM BACARDI DARK GOLD	1 TBL			
	SUGAR GRANULATED	1/3 cup			
	CREAM SOUR	1/4 cup			
	NUT WALNUT CHOPPED	1/4 cup			
1	CRUMB GRAHAM CRACKER	1/4 cup 1 TBL			
	SPICE CINNAMON GROUND EGGS	2 cup			
	whole	2 cup	I		
	CHIP CHOCOLATE SEMI SWEET	1/2 cup			
	APPLES GRANNY SMITH	5 tsp			
	Peeled, seeded. JUICE LEMON FRESH	5 tsp			
	EGG YOLKS	1 TBL			
	MILK	3 TBL			
	PASTRY PUFF	2 Each			
		PREPA	RATION		
STEP 1	Marinate craisins with rum for 30 mi	nutes. After marinating put	the craisins in a colande		
STEP 2	Combine the next 7 ingredients incl				y incorporated. Cover
OTED 0	the bowl with plastic wrap. Place un				
STEP 3	Cut apples in 4 pieces lengthwise (f apples and mix untill the slices are		n piece in 1/4" slices. In	a stainless bo	owl put lemon juice over
	NOTE: BE SURE USING SAFETY		APPI FS		
STEP 4	Put apple slices and ingredients from				
STEP 5	In a small mixing bowl combine egg		,,		
STEP 6	Put puff pastry on a cleaned surface		nix on each layer. Wrap	puff pastry and	d build a roll, close both
	ends. The strudel should have a size of 49 cm in length and 9cm in width.				
STEP 7	Use a brush and cover the studel w			_	
STEP 8	Place parchment paper in a hotel pa	an, place both studel on top	of paper bake in a pre-l	neated oven 3	92A°F/200A°C on low
	fan for 20 minutes. Remove and allo NOTE: CUT 2CM ON BOTH ENDS			FILLING	
	NOTE: CUT EACH STRUDEL IN 6) i illino.	
STEP 9	Portion strudel in day bag. Place ba	gs in a sheet pan. Label, da	ite, initial the sheet pan.	Store under 4	I0°F/5°C refrigeration
	MIXING BOWL SF	PATULA	KNIFE	CUTTING I	BOARD
	PLASTIC WRAP PA	RCHMENT PAPER			
INCLIDE THAT	ALL THE WORK AREA, EQUIMPEN	T COOKING LITENSII S /	ND CONTAINEDS HE	ED EOB	
	TION OR STORAGE OF THIS PROD				
CONTAMINANT			,	-	

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		HARD RO	CK CAFE STANDARD RE	ECIPE	
		DO NOT VARY	Y FROM THESE STA	ANDARDS	
ITE	EM:	TEXAS PECA	N PIE		ID#:LBKRY - 29
SHELF LIF	FE:	4 DAYS	}	DATE	ISSUED: 9/23/2011
				P	ORTIONS:5 slice
		Υ	(IELD:1 - Each		
	IN	IGREDIENTS	MEASURE		
	PORTI	ONS PER BATCH	1 - 5 slice		
	PIE SHELL 9"		1 shell	ı	1
	NUT PECAN CHO	PPED	1 cup		
	BUTTER UNSALT SUGAR BROWN		1/4 cup 1/3 cup		
	FLOUR AP		1 1/2 tsp		
	SYRUP CORN BL	_UE	1 1/4 cup		
	EGGS EXTRACT VANIL	LA	4 Each 1 1/4 tsp		
			PREPAR <i>i</i>	ATION	
STEP 1	Place pie shell on	table and perforate with			aside. Melt butter in a clean saute
· · - · ·	pan under low hea			a p. 0000 0 a a a	actual man zamet in a cican caut
			ER. IT JUST NEEDS TO		
STEP 2				gg and vanilla. Temper me	elted butter and stir into sugar
STEP 3	mixture and incorp	oorate well. Slowly pour	' mixture into shell.	slightly puffed and golden	brown Domovo from oven and la
SIEF 3	Bake at 375ŰF/191ŰC for 35-45 minutes or until center of pie is slightly puffed and golden brown. Remove from oven and le cool at room temperature. Once cooler, using a 6 cut pie cutter, cut the pie into 6 equal pieces. Wrap with plastic wrap. Label,				
	date, initial, and day dot. Store at room temperature.				55. Whap with plastic wrap. Easei,
	, ,	•	EQUIPM	ENT	
	PIE CUTTER	STAINLESS STEE	L MIXING BOWL	WHISK	HALF SHEET PANS
	SPATULA	SAUTE PAN		SPATULA	PLASTIC WRAP

HORART MIXER W/PADDI E AND BALLOON 29/26OLIOT: HALE HOTEL 1/3 E			FE STANDARD RECIPE				
SHELF LIFE: 3 DAYS DATE ISSUED 9/23/2011		DO NOT VARY FRO	OM THESE STAND				
INGREDIENTS MEASURE PORTIONS PER BATCH 15 - Each EGGS SUGAR GRANULATED CITEESE MARSCAPONE EGG WHITES SPICE SALT IODIZE TABLE 1/4 tsp SPICE SALT IODIZE TABLE 1/4 tsp SICOLO A BAKERS SUGAR CONFECTIONERS 2 TBL CHIP CHOCOLATE SEMI SWEET 1/2 cup PREPARATION SEPP 1 Separate the egg yolks and whites. Reserve the egg whites. Wisk egg yolk and sugar in a bowl until smooth about 5 flace the Mascarpone cheese in a hobart mixer with the paddle attachment on low speed for 5 minutes. Be sure to stown the sides thoroughly with rubber spatula. STEP 1 Separate the egg yolks and whites. Reserve the egg whites. Wisk egg yolk and sugar in a bowl until smooth about 5 flace the Mascarpone cheese in a hobart mixer with the paddle attachment on low speed for 5 minutes. Be sure to stown the sides thoroughly with rubber spatula. STEP 3 Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixt. incorporated. Divide the mixture in half. Reserve. Add 2 tbl of water in the coffee espresso and stir to incorporate. Place the espressos mixture into a 1/3 pan. Dip one of the 95 his cubic is into the espresso mixture. Place the dipped biscuits into a 2* hotel pan into 3 rows of 12 covering to the pan. NOTE: THE DISCUITS MUST BE DIPPED BUT NOT SOGGY. PLACE THE BISCUITS VERTICALLY ACROSS TISTEP 1 Using a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. NOTE: THE DESSERT NEEDS TO BE REFRIGERATED FOR 8 HOURS TO SET PROPERLY BEOFRE SERVICE STEP 10 STEP 11 Cover with plastic wrap, label, date, initial and day dot. Store under 40Å*F/5Å*C refrigeration. NOTE: THE DESSERT NEEDS TO BE REFRIGERATED FOR 8 HOURS TO SET PROPERLY BEOFRE SERVICE Once the dessert is set, using a dredge can, evenly sprinkle the suger over the dessert. EVUIPMENT MEASURING STAINLESS STEEL MIXING STEP 1	ITEM	TIRAMISU (PREP O	F)	ID#:LBKR	Y - 30		
INGREDIENTS MEASURE PORTIONS PER BATCH 15 - Each EGGS SUGAR GRANULATED 5 1/2 oz / 156 g CHEESE MARSCAPONE 2 1b + 4 oz / 1.02 Kilog EGG WHITES 8 whites SPICE SALT IODIZE TABLE 1/4 tsp SPICE SALT IODIZE TABLE 1/4 tsp SUGAR CONFECTIONERS 2 TBL COCOA BAKERS 1/4 cup SUGAR CONFECTIONERS 2 TBL CHIP CHOCOLATE SEMI SWEET 1/2 cup PREPARATION STEP 1 Separate the egg yolks and whites. Reserve the egg whites. Wisk egg yolk and sugar in a bowl until smooth about 5 down the sides thoroughly with rubber spatula. With the mixer running on low speed, add the egg yolk and sugar mixture and run about 4 minutes. Be sure to scrap sides thoroughly with rubber spatula. Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixturicorporated. Divide the mixture in half. Reserve. Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixturicorporated. Divide the mixture in half. Reserve. Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixturicorporated. Divide the mixture in half. Reserve. Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixture into a protein of the pan. NOTE: THE BISCUITS MUST BE DIPPED BUT NOT SOGGY. PLACE THE BISCUITS VERTICALLY ACROSS TI SIDE OF THE PAN IN 3 ROWS OF 12 BISCUITS. With a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and half of mascarpone mix, cover completely the biscuits. Using a spatula and half of mascarpone mix, cover completely the biscuits. Using a spatula and half of mascarpone mix, cover completely the biscuits. Using a spatula and the other half of mascarpone mix, cover completely the biscuits. Using a ferdge can, completely cover the topping with the cocoa powder. NOTE: THE DESSERT NEEDS T	SHELF LIFE	3 DAYS		DATE ISSUED: 9/23/2	011		
EGGS SUGAR GRANULATED 5 1/2 oz / 156 g CHEESE MARSCAPONE EGG WHITES SPICE SALT IODIZE TABLE 1/4 tsp SUGAR CONFECTIONERS 2 TBL CHIP CHOCOLATE SEMI SWEET 1/2 cup PREPARATION STEP 1 SEPP 1 Separate the egg yolks and whites. Reserve the egg whites. Wisk egg yolk and sugar in a bowl until smooth about 5 Place the Mascarpone cheese in a hobart mixer with the paddle attachment on low speed for 5 minutes. Be sure to scape sides throughly with rubber spatula. With the mixer running on low speed, add the egg yolk and sugar mixture and run about 4 minutes. Be sure to scape sides throughly with rubber spatula. Remove from the mixer and place into a large mixing bowl big enough to mix in whites. STEP 4 Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixture into a 1/3 pan. Dip one of the 36 biscuits into the espresso mixture. Place the dipped biscuits into a 2* hotel pan into 3 rows of 12 covering to the 36 biscuits into the espresso mixture. Place the dipped biscuits and smooth out. STEP 1 SIDE 0F THE PAN IN 3 ROWS OF 12 BISCUITS. STEP 10 Using a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and half of mascarpone mix cover completely the biscuits and smooth out. Using a dredge can, completely cover the topping with t				PORTIONS: Each			
EGGS SUGAR GRANULATED 5 1/2 oz / 156 g CHESSE MARSCAPONE EGG WHITES SPICE SALT IODIZE TABLE 1/4 ttsp SPICE SALT IODIZE TABLE 1/4 ttsp SPICE SALT IODIZE TABLE 1/4 ttsp SUGAR CONFECTIONES SUGAR CONFECTIONES 1 lb + 8 oz / 680 g CHESSE MASCAPONE SUGAR CONFECTIONES 1 lb + 8 oz / 680 g SUGAR CONFECTIONES 1 lb + 8 oz / 680 g SUGAR CONFECTIONES 2 TBL CHIP CHOCOLATE SEMI SWEET 1/2 cup PREPARATION STEP 1 SEP 1 SEP 2 Place the Mascarpone cheese in a hobart mixer with the paddle attachment on low speed for 5 minutes. Be sure to so down the sides thoroughly with rubber spatula. With the mixer running on low speed, add the egg yolk and sugar mixture and run about 4 minutes. Be sure to so down the sides thoroughly with rubber spatula. Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixturicorporated. Divide the mixture in half. Reserve. Add 2 bl of water in the coffee espresso and stir to incorporate. Place the espresso mixture into a 1/3 pan. Dip one of the 36 biscuits into the espresso mixture. Place the dipped biscuits into a 2" hotel pan into 3 rows of 12 covering to the pan. NOTE: THE BISCUITS MUST BE DIPPED BUT NOT SOGGY. PLACE THE BISCUITS VERTICALLY ACROSS TI SIDE OF THE PAN IN 3 ROWS OF 12 BISCUITS. STEP 1 Using a spatua, with the rest of mascarpone mix, cover completely the biscuits and smooth out. Dip the remaining 36 biscuits and place on top of the mascarpone mixture in the same manner. STEP 10 Using a spatua, with the rest of mascarpone mix, cover completely the biscuits and smooth out. Once the dessert is set, using a dredge can, completely cover the topping with the cocoa powder. Cover with plastic wrap, label, date, initial and day dot. Store under 40Å*F/5Å*C refrigeration. NOTE: THE DESSERT NEEDS TO BE REFRIGERATED FOR 8 HOURS TO SET PROPERLY BEOFRE SERVICE Once with plastic wrap, label, date, initial and day dot. Store under 40Å*F/5Å*C refrigeration and the dessert into 15 equal prinons (3 34/4/9.5 cm x 3 1/2*/8.0 cm) Place into a portion		YIELD	D:1 - hotel pan				
EGGS SUGAR GRANULATED 5 1/2 oz / 156 g CHESSE MARSCAPONE EGG WHITES 8 whites SPICE SALT IODIZE TABLE 1/4 tsp SAVOIARDI BISCUITS 1 lb + 8 oz / 680 g COCOA BAKERS 1/4 cup SUGAR CONFECTIONERS 2 TBL CHIP CHOCOLATE SEMI SWEET 1/2 cup PREPARATION STEP 1 Separate the egg yolks and whites. Reserve the egg whites. Wisk egg yolk and sugar in a bowl until smooth about 5 steps of the wind of the pandle attachment on low speed for 5 minutes. Be sure to 3 down the sides thoroughly with rubber spatula. With the paddle attachment on low speed for 5 minutes. Be sure to 3 down the sides thoroughly with rubber spatula. Wish the mixer running on low speed, add the egg yolk and sugar mixture and run about 4 minutes. Be sure to 3 down the sides thoroughly with rubber spatula. Remove from the mixer and place into a large mixing bowl big enough to mix in whites. STEP 4 Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixture of the 36 biscuits into the espresso and stir to incorporate. Place the espresso mixture into a 1/3 pan. Dip one 3 of the 36 biscuits into the espresso mixture. Place the dipped biscuits into a 2" hotel pan into 3 rows of 12 covering to 6 the pan. NOTE: THE BISCUITS MUST BE DIPPED BUT NOT SOGGY. PLACE THE BISCUITS VERTICALLY ACROSS TI SIDE OF THE PAN IN 3 ROWS OF 12 BISCUITS. STEP 6 STEP 7 Dip the remaining 36 biscuits and place on top of the mascarpone mixture in the same manner. STEP 8 Using a spatula and the lof mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and the for mascarpone mix, cover completely the biscuits and smooth out. Using a spatula and the tother half of mascarpone mix, cover completely the biscuits. STEP 10 Lone to desert is set, using a fredge can, evenly sprinkle the sessert. STEP 11 Lone SERT NEEDS TO BE REFRIGERATED FOR 8 HOURS TO SET PROPERLY BEOFRE SERVICE Once the dessert is 15 to suity and		INGREDIENTS	MEASURE				
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NOTE: THE BISCUITS MUST BE DIPPED BUT NOT SOGGY. PLACE THE BISCUITS VERTICALLY ACROSS TO SIDE OF THE PAN IN 3 ROWS OF 12 BISCUITS. STEP 6 With a spatula and half of mascarpone mix, cover completely the biscuits and smooth out. Dip the remaining 36 biscuits and place on top of the mascarpone mixture in the same manner. Using a spatula and the other half of mascarpone mix, cover completely the biscuits and smooth out. Using a spatua, with the rest of mascarpone mix, cover completely the biscuits. Using a dredge can, completely cover the topping with the cocoa powder. Cover with plastic wrap, label, date, initial and day dot. Store under 40ŰF/5ŰC refrigeration. NOTE: THE DESSERT NEEDS TO BE REFRIGERATED FOR 8 HOURS TO SET PROPERLY BEOFRE SERVICE STEP 11 Once the dessert is set, using a dredge can, evenly sprinkle the suger over the dessert. STEP 12 Evenly sprinkle the grated chocolate over the dessert. STEP 13 Cut the dessert into 15 equal prtions (3 3/4"/9.5 cm X 3 1/2"/8.0 cm) Place into a portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration and portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40ŰF/5ŰC refriger			ice the dipped biscuits int	o a 2" hotel pan into 3 rows of 12 cov	ering the bottom		
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Place into a portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40°F/5°C refrigeration EQUIPMENT MEASURING CUPS MEASURING SPOONS HOBERT MIXER W/PADDLE AND BALLOON 2%260LIOT: HALE HOTEL 1/3.5	STEP 12	Evenly sprinkle the grated chocolate over the d	essert.				
MEASURING CUPS MEASURING SPOONS MEASURING STAINLESS STEEL MIXING WIRI BOWL 200260 LOT: HALE HOTEL 1/3 E	STEP 13						
MEASURING CUPS MEASURING STAINLESS STEEL MIXING WIRI BOWL HOBART MIXER W/PADDLE AND BALLOON 29/260LIOT: HALE HOTEL 1/3 E	STEP 14	Place into a portion boat, cover with plastic wra	p, label, date, initial, and	day dot. Store under 40°F/5°C ref	rigeration.		
MEASURING CUPS SPOONS BOWL WIRI				·	· ·		
MEASURING CUPS SPOONS BOWL WIRI			MEASURING	STAINLESS STEEL MIXING			
HORART MIXER W/PADDI E AND RALLOON 29/26OLIOT: HALE HOTEL 1/3 E		MEASURING CUPS			WIRE WHIP		
HOBAK I MIXEK W/PADDLE AND BALLOON CRAFTILL 2%26QUOT: HALF HOTEL 1/3 F		LIODADT MIVED MUDADDI E AND DAVI CON			4/0 DANIANT		
			SPATULA		1/3 PAN WITH		
ATTACHMENTS PAN LID		ATTACHMENTS	S. ATOLA	PAN	LID		
PORTION BOATS		PORTION BOATS					

THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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	DO NOT VARY F	FROM THESE STANDA	ARDS	
ı	TEM: YORKSHIRE PU	DDING	II	D#:LBKRY - 31
SHELF	LIFE:		DATE ISSUE	D: 9/23/2011
			PORTION	S:portion
	YI	ELD:12 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - portion		
	EGGS	6 Each		
	MILK FLOUR AP	2 cup		
	SPICE SALT IODIZE TABLE	8 oz / 227 g 1/4 tsp		
	SPICE PEPPER BLACK GROUND	1/4 tsp		
	OIL SALAD	1 cup		
		PREPARATION		
STEP 1	Mix the milk with the eggs in a stainless			
STEP 2	Add the flour slowly then add the season			
STEP 3	In a 12 hole Yorkshire pudding tin put the oil starts to smoke.	e salad oil (it should be 4-5 m	nm deep) Put tray in hot	oven 425A°F/220A°C unti
STEP 4	Remove tray from oven then quickly pou	r in the hatter so the holes are	a nearly full	
STEP 5	Put back in the oven and cook until they			0°C to set and dry out
0121 0	slightly. Remove from oven and let cool.	navo neen, men lewer alle tel	inportation to occur 1710	or o to cot and any cat
STEP 6	Once cooled, place into a line insert and	Once cooled, place into a line insert and cover with a lid. Store under 40°F/5°C refrigeration. EQUIPMENT		
	WIRE WHIP STAINL	ESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID 12 HOL	E PUDDING TINS		
INSURE THAT A	LL THE WORK AREA, EQUIMPENT, COOK	ING LITENSII S. AND CONT	AINERS USED FOR TH	4F

	HARD ROCK O	AFE STANDARD RE	CIPE			
	DO NOT VARY F	ROM THESE STA	ANDARDS			
ITEM:	BLUE CHEESE BU	ITTER		ID#	LBUTT - 03	
SHELF LIFE:	7 DAYS			DATE ISSUED	9/23/2011	
				PORTIONS	Pound	
	YIELD:1 - lb / 454 - g					
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - lb / 454 - g				
			•		•	
	BUTTER UNSALTED	8 oz / 227 g	1			
	softened					
	CHEESE BLUE CRUMBLES	8 oz / 227 g	ļ			
		PREPARAT	TION			
	In a stainless steel mixing bowl, mix softened butter and blue cheese crumbles with a wire whip until both ingredients				ip until both ingredients	
	are fully incorporated. Transfer into line insert pans with spatula	. Cover with lid. label.	date, initial and	d dav dot. Store	under 40°F/5°C	
	refrigeration.			,		
	EQUIPMENT					
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	SPATULA	LINE INSERT	PAN WITH LID	
	WORK AREA, EQUIMPENT, COOKING			SED FOR THE		
PREPARATION OR STO	DRAGE OF THIS PRODUCT ARE CLEAN	N, SANITARY, AND F	REE FROM			

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	HARD R	OCK CAFE STANDARD RECIPE				
	DO NOT VA	RY FROM THESE STANDAR	RDS			
ITE	M: HAZELNUT	BUTTER	ID#:LBUTT - 04			
SHELF LIF	E: 7 DA	AYS	DATE ISSUED: 9/23/2011			
	_		PORTIONS: Pound			
		YIELD:7 - lb / 3.2 - Kilog				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	7 - lb / 3.18 - Kilog				
	NUT HAZEL (SHELLED) BUTTER UNSALTED	2 lb + 8 oz / 1.13 Kilog 5 lb / 2.27 Kilog				
STEP 1	PREPARATION Toast shelled hazelnuts in 350°F/177°C oven for approximately 8-10 minutes or until skins appear dry. Remove from oven and allow to cool completely.					
STEP 2	Remove nut skins by rolling between consistency.	hands; discard skins. Place nuts into	o a clean food processor and grind to powder			
STEP 3		re whip attachment on speed #3 for	approxiamately 10 minutes. Butter will turn slightly			
STEP 4	Add the nut powder and continue to mix for 3 minutes on speed #2. Scrape sides and bottom of mixing bowl with rubber spatula. Continue to mix on speed #2 until butter is consistent in texture and color. NOTE: BUTTER MUST HAVE SHAVING CREAM CONSISTENCY					
STEP 5	Using a spatula, transfer into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/ refrigeration.					
	-	EQUIPMENT				
		/ITH 'S' BLADE ATTACHMENT	SPATULA LINE INSERT PAN WITH LID			
	CAMBRO HOBART MIXER					
	ALL THE WORK AREA, EQUIMPENT, TION OR STORAGE OF THIS PRODU 'S!	CT ARE CLEAN, SANITARY, AND				

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HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VARY FI	ROM THESE STA	NDARDS			
ITEM	ITEM: FETA CHEESE MIXTURE			ID#:LCSC - 04		
SHELF LIFE	4 DAYS	4 DAYS		UED: 9/23/2011		
			PORTIC	ONS: portion		
	YIEL	D:4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.8 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	16 - portion	32 - portion	64 - portion		
			_			
SOP - 22.1	CHEESE FETA CAPERS OLIVE BLACK SLICED RED ONION (SMALL DICE) PEPPER PEPPEROCINI OIL OLIVE PURE	2 cup 1/2 cup 1/2 cup 1/2 cup 1/2 cup 1/4 cup	1 qt / 946 ml 1 cup 1 cup 1 cup 1 cup 1/2 cup	2 qt / 1.89 l 2 cup 2 cup 2 cup 2 cup 1 cup		
		PREPARAT	ΓΙΟΝ			
STEP 1	Place all ingredients in mixing bowl. USing spoon to break up any large pieces of the t	feta cheese.				
STEP 2	Place into line insert pans with kitchen spo refrigeration.	on. Cover, label, date,	initial, and day dot. Store u	nder 40°F / 5°C		
	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	KITCHEN SPOON LIN	E INSERT PAN WITH LID		
	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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		K CAFE STANDARD RECIP FROM THESE STAND	_	
ITEM			DANDO	ID#: LCSC - 05.1
SHELF LIFE	1 DAYS	 S	DATE ISS	UED: 9/23/2011
			PORTI	ONS:1/4 cup
	,	YIELD:6 - cup / 1.4 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - 1/4 cup		
		•		•
<u>CSC - 05</u>	PICO DE GALLO	1 1/2 qt / 1.42 l		
<u>LSOP - 65</u>	SPICE SALT GARLIC BASIL CHIFFONADE	2 tsp 1/4 cup		
		PREPARATION	ı	
STEP 1 STEP 2	Place all ingredients in a stainlees mix Store in a plastic line insert pan with a $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ refrigeration.			
	NOTE: USE FRESH PICO MADE TH		A 1 DAY SHELF LIFE	ITEM.
		EQUIPMENT		
	MEASURING CUPS	MEASURING SPOONS	MIXING BOWL	RUBBER SPATULA
	LINE INSERT PAN WITH LID			

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<u> </u>	HARD ROCK (CAFE STANDARD RECI	PE	
	DO NOT VARY F	ROM THESE STAN	DARDS	
ITEM	MAPLE MUSTA	ARD		D#:LCSC - 06
SHELF LIFE	7 DAYS		DATE ISSUE	D: 9/23/2011
			PORTION	lace under 40°F/5°C) SET UP. NSERT PAN WITH LID
	YII	⊒LD: <mark>3 - cup / 710 - ml</mark>	6 - cup / 1.42 - I	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - 2 TBL	48 - 2 TBL	
		•	•	•
	SYRUP MAPLE FLAVOR	1 1/2 cup	3 cup	
	MUSTARD DIJON SUGAR BROWN DARK	1 1/2 cup 1/2 cup	3 cup 1 cup	
		PREPARATIO	N	
STEP 1	Add all ingredients into a stainless steel smooth.	bowl. Using a wire whip,	mix until all ingredients a	are fully incorporated and
STEP 2	Place into line insert pans with spatula. refigeration.	Cover with lid. Label, date	e, initial and day dot. Pla	ce under 40°F/5°C
	NOTE: REFRIGERATE MUSTARD FO			SET UP.
		EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	SPATULA MEASUI	RING CUPS LINE IN	SERT PAN WITH LID
	WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAN			E

ITEN	M:	TZATZIKI SA	AUCE		ID#: <mark>LCSC - 09</mark>
SHEL LIF				DAT	E ISSUED:9/23/2011
	-				ORTIONS:4 TBL
		Y	(IELD: 1 - qt / 946 - m		
	IN	IGREDIENTS	MEASURE		
	PORTI	ONS PER BATCH	16 - 4 TBL		
	CHCHMPERC		4 11- / 454	1	1
SOP - 56	CUCUMBERS PLAIN YOGURT ((DRAINING OF)	1 lb / 454 g 2 lb / 907 g		
	CREAM SOUR	(2.0	1/4 cup		
	JUICE LEMON FF		2 TBL		
	VINEGAR WHITE		1 TBL		
	HERB DILL FRES	SH	1 TBL		
	GARLIC IN OIL SPICE SALT KOS	YUED	1 1/2 tsp		
	SPICE SALT ROS		2 tsp 1/2 tsp		
	0.102.12.12.12	SEATON GINGOINE	·	'	•
STEP 1	Llaina a bay arata	r with the level blades of		ARATION	a colondor incido to drain the we
DIEPI					a colander inside to drain the wa he excess liquid from the cucumb
		and place the drained g			ne execes liquid from the ededing
		TO USE SAFETY GLO			
STEP 2			maining ingredients to	the grated cucumber. Using	a wire whip to mix until all
	ingredients are ful				
STEP 3	Using a spatula, p refrigeration.	lace into line insert pans		abel, date, initial and day dot	. Store under 40A°F/5A°C
				PMENT	
	BOX GRATER	STAINLESS STEEL	MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
	SPATULA	LINE INSERT PAN V	WITH LID	SAFETY GLOVE	KITCHEN GLOVES

CONTAMINANTS!

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	HARD ROCK	CAFE STANDARD RECIPE		
	DO NOT VARY F	ROM THESE STANDA	ARDS	
ITEM:	SALSA BRA	VA		D#:LCSC - 100
SHELF LIFE:				ED:9/23/2011
			PORTIO	NS:2 oz/59 ml
	YI	ELD: <mark>5 - cup / 1.2 - I</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	20 - 2 oz/59 ml		
	MAYONNAISE LIGHT	1 qt / 946 ml		
<u>CSC - 01</u>	BUFFALO WING SAUCE	1 cup		l
		PREPARATION		
	place mayo and wing sauce in a clean	mixing bowl, incorporate cor	npletely with a wire v	<i>h</i> ip
STEP 2	Place into a line insert pan with a lid.			
STEP 3	cover , label , date , day dot , and place	e under 40F/5C refrigeration EQUIPMENT		
	SPATULA	MEASURING CUPS	WIRE WHIP	MIXING BOWL
	CONTAINER WITH LID			
	NORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAR			HE

	DO NOT VARY FR	OM THESE STAN	DARDS	
ITEM:	LIME MAYONNAIS	E		D#:LCSC - 12
SHELF LIFE:			DATE ISSU	ED: 9/23/2011
			PORTIO	NS:Cup
	YIELD	2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.9 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.89 - I
		•	•	
	MAYONNAISE KITCHEN HEAVY DUTY LIME JUICE LIME FRESH SPICE SALT IODIZE TABLE SPICE PEPPER WHITE GROUND	2 cup 2 TBL 1/4 cup 1/2 tsp 1/4 tsp	1 qt / 946 ml 1/4 cup 1/2 cup 1 tsp 1/2 tsp	2 qt / 1.89 l 1/2 cup 1 cup 2 tsp 1 tsp
STEP 1	PREPARATION Place all ingredients in a stainless steel bowl. Mix together using a wire whip. Using a spatula, place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT			
	LL THE WORK AREA, EQUIMPENT, COOK ON OR STORAGE OF THIS PRODUCT ARE !			

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ITE	M: MAP	LE MUSTARD GL	MAPLE MUSTARD GLAZE		D#:LCSC - 13
SHELF LIF	E:	7 DAYS		DATE ISSU	=D: 9/23/2011
				PORTIO	
		YIELD	9 - cup / 2.1 - I	18 - cup / 4.26 - I	-
	INGREDIEN	ITS	MEASURE		
	PORTIONS PER	ВАТСН	9 - cup / 2.13 - I	18 - cup / 4.26 - I	
	SYRUP MAPLE FLAVOR Maple 3 percent to 5 percent		1 qt / 946 ml	2 qt / 1.89 I	1
	BUTTER UNSALTED		1 lb / 454 g	2 lb / 907 g	
	1" cubes, softened to room to MUSTARD DIJON	emp	1 1/2 cup	3 cup	
	SUGAR BROWN DARK		3/4 cup	1 1/2 cup	
	JUICE ORANGE		3/4 cup	1 1/2 cup	
	VINEGAR CIDER APPLE SAUCE WORCESTERSHIRI	- CAI	1/2 cup 2 TBL	1 cup	
	SPICE PEPPER WHITE GRO	-	1 TBL	1/4 cup 2 TBL	
SOP - 46	FRESH GINGERROOT (GRA		2 tsp	4 tsp	
STEP 1				ON Stir with a wire whip until fully i the sauce and butter is fully in	
	23 for proper bagging, chilling NOTE: DO NOT LET THE S	and reheating pro	cedures.	,	
			EQUIPMEN [*]	Г	
	HEAVY SAUCE PAN	WIRE WHIP	STORA	GE CONTAINER WITH LID	MEASURING CUPS
	MEASURING SPOONS	BAG SEALER WIT	H BAGS LINE IN	SERT PAN WITH LID	

9/23/2011 11:31:39 AM

	HARD ROO	CK CAFE STANDARD RECIPE			
	DO NOT VARY	FROM THESE STAND	ARDS		
ITE	M: WASABI TARTA	AR SAUCE	II	D#: LCSC - 14.1	
SHELF LIF	Ei		DATE ISSUE	D: 9/23/2011	
			PORTION	IS: <mark>2 TBL</mark>	
		YIELD: 2.5 - cup / 591 - ml	5 - cup / 1.18 - I	10 - cup / 2.4 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	20 - 2 TBL	40 - 2 TBL	80 - 2 TBL	
<u>SOP - 22.15</u> <u>SOP - 19</u>	MAYONNAISE KITCHEN HEAVY DU' RELISH SWEET GREEN YELLOW ONION (SMALL DICE) CHOPPED PARSLEY SAUCE WORCESTERSHIRE GAL JUICE LEMON FRESH SPICE PEPPER WHITE GROUND PASTE WASABI	TY 2 cup 1/3 cup 2 TBL 1 1/2 tsp 3/4 tsp 3/4 tsp 1/4 tsp 1/4 cup	1 qt / 946 ml 3/4 cup 1/4 cup 1 TBL 1 1/2 tsp 1 1/2 tsp 1/2 tsp 1/2 cup	2 qt / 1.89 l 1 1/2 cup 1/2 cup 2 TBL 1 TBL 1 TBL 1 tsp 1 cup	
STEP 1 STEP 2	PREPARATION Place all ingredients in a suitable stainless mixing bowl. with a wire whip mix until fully incorporated. Place into line insert pans. Use a spatula to remove all of the sauce from the bowl. Cover with lids, label, date, initial a day dot. Store under 40°F/5°C				
	OTAINI EOO OTEEL MINING SON	EQUIPMENT	MEAGUEING CUEC	MEAGURING ORGANIA	
	STAINLESS STEEL MIXING BOWL WIRE WHIP	LINE INSERT PAN WITH LII		MEASURING SPOONS	
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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HARD ROCK	CAFE STANDARD RECIPE	
DO NOT VARY F	ROM THESE STANDA	RDS
JIM BEAM SA	UCE	ID#:LCSC - 15
4 DAYS		DATE ISSUED: 9/23/2011
		PORTIONS: Fluid Oz
YII	⊒LD:6 - qt /5.7 - l	
INGREDIENTS	MEASURE	
PORTIONS PER BATCH	192 - oz / 5.68 - I	
JIM BEAM SAUCE REDUCTION	1 1/4 qt / 1.18 l	
JIM BEAM SPICE	1/2 cup [']	
GROUND		
HICKORY BBQ SAUCE	1 gal / 3.79 l	
	PREPARATION	
Add BBQ sauce and again, make sure to 40°F/5°C refrigeration.		ver, label, date, initial, and day dot. Store under
Place in a suitable size storage containe	r. Using a wire whip, incorpor	rate completely.
LEXAN WIRE WHIP	LINE INSERT PAN	WITH LID
ORAGE OF THIS PRODUCT ARE CLE	AN, SANITARY, AND FREE	FROM
	DO NOT VARY F JIM BEAM SAI 4 DAYS YII INGREDIENTS PORTIONS PER BATCH JIM BEAM SAUCE REDUCTION WATER JIM BEAM SPICE SPICE PEPPER BLACK COARSE GROUND HICKORY BBQ SAUCE Add BBQ sauce and again, make sure to 40°F/5°C refrigeration. Place in a suitable size storage containe LEXAN WIRE WHIP	YIELD: 6 - qt /5.7 - I INGREDIENTS MEASURE PORTIONS PER BATCH 192 - oz / 5.68 - I JIM BEAM SAUCE REDUCTION 1 1/4 qt / 1.18 I WATER 1 1/4 cup JIM BEAM SPICE SPICE PEPPER BLACK COARSE GROUND HICKORY BBQ SAUCE 1 gal / 3.79 I PREPARATION Add BBQ sauce and again, make sure to incorporate completely. Cov 40ŰF/5ŰC refrigeration. Place in a suitable size storage container. Using a wire whip, incorporate

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	HARD ROCK C	AFE STANDARD RECIPE	=		
	=	OM THESE STAND	_		
ITE	EM: CRAB CAKE FILLING	SAUCE	ID#:LCSC - 18		
SHELF LI	EE 4 DAYS		DATE ISSUE	D:9/23/2011	
				S:Cup	
	YIE	LD:5.3 - cup / 1.2 - I	10.5 - cup / 2.48 - I	42 - cup / 9.9 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	5.25 - cup / 1.24 - I	10.5 - cup / 2.48 - I	42 - cup / 9.94 - I	
<u>SEAS - 21</u> <u>SEAS - 21</u> <u>SEAS - 19</u>	MAYONNAISE KITCHEN HEAVY DUTY EGGS MUSTARD DIJON SPICE SEASONING OLD BAY SPICE SEASONING OLD BAY SAUCE WORCESTERSHIRE GAL SPICE SEASON SALT LAWRYS	3 cup 1 3/4 cup 1/2 cup 1 TBL 1 tsp 1 TBL 2 tsp	1 1/2 qt / 1.42 l 3 1/2 cup 1 cup 2 TBL 2 tsp 2 TBL 4 tsp	1 1/2 gal / 5.68 l 3 1/2 qt / 3.31 l 1 qt / 946 ml 1/2 cup 8 tsp 1/2 cup 1/3 cup	
		PREPERATION			
STEP 1	Place all ingredients in a clean, sanitary s incorporated.	tainless steel mixing bow	and combine well with	wire whip until fully	
STEP 2	•	Using a spatula, place into a storage container. Cover with lid, label, date, initial and day dot. Store under			
		EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	LEXAN WITH LID	MEASURING CUPS	
	MEASURING SPOONS	RUBBER SPATULA			
	HE WORK AREA, EQUIMPENT, COOKING (FORAGE OF THIS PRODUCT ARE CLEAN,			E	

	HARD ROCK CA	AFE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STAND	ARDS	
ITEM:	BROILING OIL FOR VEC	SETABLES	ID#:	LCSC - 19
SHELF LIFE:	SHELF LIFE:		DATE ISSUED:	9/23/2011
			PORTIONS:	4oz
	YIEI	D:1 - gal / 3.8 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - 4oz		
			•	
	OIL SALAD	1 gal / 3.79 l		
	SPICE MONTREAL SEASONING CHICKEN	1 lb / 454 g		
		PREPARATION		
STEP 1	Place salad oil and seasoning into a lexar		I fully incorporated.	
STEP 2	Place into a line insert pan and cover with	lid. Label, initial and day	dot. Store at room tempe	rature.
	NOTE: USE 40Z/119ML OF BROILING		GETABLES	
		EQUIPMENT		
	LINE INSERT PAN WITH LID		BERMIXER	LEXAN
	VORK AREA, EQUIMPENT, COOKING U			
CONTAMINANTS!	THE THE SELAN,	5,, AID I ILLE I		

		FE STANDARD RECIF		
	DO NOT VARY FRO			
ITEM:		DE		LCSC - 22
SHELF LIFE:			DATE ISSUED	9/23/2011
			PORTIONS	Fluid Oz
	YIEL	D:48 - oz / 1.4 - I	96 - oz / 2.84 - I	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	48 - oz / 1.42 - I	96 - oz / 2.84 - I	
	ONION GREEN	1 lb / 454 g	2 lb / 907 g	I
	SPICE THYME WHOLE GINGER FRESH	1/2 cup 3 1/2 oz / 99 g	1 cup 7 oz / 198 g	
	JUICE LIME FRESH OIL SALAD	1/2 cup 1/4 cup	1 cup 1/2 cup	
	SPICE PEPPER BLACK GROUND	2 TBL	1/4 cup	
	SPICE CORRIANDER SPICE SALT KOSHER	2 TBL 1 1/2 tsp	1/4 cup 1 TBL	
	SPICE ALLSPICE	1 1/2 tsp	1 TBL	
	SPICE NUTMEG	2 tsp	4 tsp	
	SPICE CINNAMON GROUND	2 tsp	4 tsp	
	GARLIC FRESH	1 TBL	2 TBL	
	SPICE BAY LEAVES	6 leaf	12 leaf	
	PEPPER SCOTCH BONNET/HABANERO	3 oz / 85 g	6 oz / 170 g	
	OIL SALAD	2 cup	1 qt / 946 ml	
	WATER	2 cup	1 qt / 946 ml	
		PREPARATIO	N	
	Place all ingredients from first section into a fo scraping side of processor.	ood processor with an 's	S' blade. Process mixture unti	il a thick paste forms,
STEP 2	Pour paste into a stainless steel mixing bowl. whip, mix until all ingredients are fully incorpor		water from second section of	ingredients. Using a wire
	Place into a line insert pan. Cover, label, date, initial and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT			
PREPARATION OR CONTAMINANTS!	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAR			

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ITEN	APPLE MANG	O CHUTNEY		D#: <mark>LCSC - 23</mark>		
HELF LIFE	5 DA	YS	DATE ISSU	ED: 9/23/2011		
			PORTIO	NS:#30 scoop		
		YIELD:4 - cup / 946 - ml	8 - cup / 1.89 - I			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	32 - #30 scoop	64 - #30 scoop			
	APPLES GRANNY SMITH	2 lb / 907 g	4 lb / 1.81 Kilog			
	MANGO TIDBIT IQF	1 lb / 454 g	2 lb / 907 g			
<u>OP - 22.15</u>	YELLOW ONION (SMALL DICE)	3 cup	1 1/2 qt / 1.42 l			
	SUGAR BROWN DARK	2 cup	1 qt / 946 ml			
	DRIED CRANBERRIES	2 cup	1 qt / 946 ml			
	VINEGAR CIDER APPLE	1/2 cup	1 cup			
00 40	GARLIC IN OIL	3 TBL	1/3 cup			
<u>OP - 46</u>	FRESH GINGERROOT (GRATING)	2 TBL	1/4 cup			
	SPICE CUMIN GROUND	1 TBL	2 TBL			
	SPICE CURRY POWDER	1 1/2 tsp	1 TBL			
	SPICE PEPPER WHITE GROUND	1 tsp	2 tsp			
	SPICE SALT IODIZE TABLE	1 tsp	2 tsp			
	SPICE PEPPER RED FLAKES CRUS	HED 1/2 tsp	1 tsp	I		
		PREPERA [*]				
TEP 1	Place all ingredients in a suitable heav down to just a slow simmer. Partially c	y sauce pan and palce over n over pan with a half sheet par	nedium-high heat. Bring ingredien and cook for 40 to 45 minutes	ents to a full boil, turn hea		
	10 minutes to achieve an evenly cooker		rana cook for to to to minatos.	Do care to our orianity o		
TEP 2			uid will be cooked down by app	roximately 50 percent wh		
	Fruit shoudl be fully cooked, approximately 40 to 45 minutes. The liquid will be cooked down by approximately 50 percent when finished. Refer to SOP - 23 for proper bagging, chilling and reheating procedures. EQUIPMENT					
	HEAVY SAUCE PAN FR	ENCH KNIFE	CUTTING BOARD	MEASURING CUPS		
	MEASURING SPOONS ST	ORAGE CONTAINER WITH I	LID SCALE	KITCHEN SPOON		
	BAG SEALER WITH BAGS LIN	IE INSERT PAN WITH LID				

CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **LIME GINGER SAUCE (SCRATCH)** ID#: LCSC - 25 ITEM: **SHELF** 7 DAYS **DATE ISSUED:**9/23/2011 LIFE: PORTIONS: 2 cup YIELD: 4.5 - 2 cup 9 - 2 cup MEASURE **INGREDIENTS** 9 - 2 cup PORTIONS PER BATCH 4.5 - 2 cup SUGAR BROWN DARK 8 oz / 227 g 1 lb / 454 g SAUCE SOY 1 qt / 946 ml 2 qt / 1.89 I SAUCE WORCESTERSHIRE GAL 1/2 cup 1 cup SPICE PEPPER RED FLAKES CRUSHED 2 tsp 4 tsp OIL SESAME DARK 1/2 cup 1 cup 1 qt / 946 ml JUICE LIME FRESH 2 cup SPICE GINGER GROUND 2 TBL 1/4 cup **CORN STARCH** 3/4 cup 1 1/2 cup WATER 2 cup 1 gt / 946 ml **PREPARATION**

STEP 1 Place the first set of ingredients into a sauce pot and bring to a boil over high heat.

STEP 2 Mix water and corn starch together in a separate container. Make sure there are no lumps. Whisk the boiling ingredients while you add the water and cornstarch mixture. Return the mixture to a boil and then remove it from heat immediately. Let stand for 5 minutes.

STEP 3 Strain Mixture through a strainer.

Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70ŰF/21ŰC or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 4 Place in proper containers. Use a spatula to scrape all the sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

MEASURING CUPS MEASURING SPOONS SAUCE POT WIRE WHIP

STRAINER BAG SEALER WITH BAGS CONTAINER WITH LID

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ITEM: PESTO SA		E	ID	#:LCSC - 27		
SHELF LIFE	5 DAYS		DATE ISSUE	9/23/2011		
			PORTIONS	S:1/4 cup		
	YIEI	D: <mark>2 - qt /1.9 - I</mark>	4 - qt /3.79 - I			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	32 - 1/4 cup	64 - 1/4 cup			
	HERB BASIL FRESH	1 lb / 454 g	2 lb / 907 g	I		
	fresh, washed, no stems	1 1b / 434 g	2 10 / 90 / g	ı		
	SPICE SALT KOSHER	2 TBL	1/4 cup			
	OIL OLIVE PURE NUT PINE	2 1/2 cup	1 1/4 qt / 1.18 l			
	CHEESE PARMESAN SHREDDED	1 cup 1 cup	2 cup 2 cup			
		PREPARATION				
STEP 1	Place the basil, salt, olive oil, pine nuts and	d cheese in a food processo	or with an 'S' blade attachr	ment. Pulse until all		
OTED 0	ingredients are fully incorporated and smooth.					
STEP 2	Using a spatula, place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40ŰF/5ŰC refrigeration.					
	3	EQUIPMENT				
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	MEASURING CUPS	MEASURING SPOONS	RUBBER SPATULA		
	LINE INSERT PAN WITH LID					

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **HORSERADISH CREAM** ID#: LCSC - 30 ITEM: SHELF LIFE: 3 DAYS DATE ISSUED: 9/23/2011 PORTIONS: 2 oz YIELD:7 - cup / 1.7 - I MEASURE **INGREDIENTS PORTIONS PER BATCH** 28 - 2 oz CREAM HEAVY WHIPPING 1 qt / 946 ml SPICE SALT KOSHER 1 TBL SPICE PEPPER WHITE GROUND 1 tsp HORSERADISH 1 qt / 946 ml **PREPARATION** Place the heavy cream into a pot and place over medium high heat. Add the salt and pepper to the heavy cream. STEP 1 STEP 2 Bring the heavy cream to a boil then lower the heat and let the cream simmer until it has reduced by one gter (1/4). STEP 3 Remove the reduced cream from the heat and pour into a large mixing bowl. Add the prepared horseradish to it and whisk them together until they are thoroughly combined. Cooling Procedures 1. Fill out labels with the product name, day & date of production. 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled. 3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible. 5. Place each bag or container into the ice bath and record the time in a cooling log. 6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature 7. Every two hours, check the temperature and record. 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less. 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out) STEP 5 Place cooled sauce into proper container. Use a spatula to scrape all of the sauce into containers. Cover with lid, label, initial, date, and day dot. Store under 40°F\5°C refrigeration. **EQUIPMENT** STOCK POT WIRE WHIP **SPATULA** MEASURING SPOONS MEASURING CUPS MIXING BOWL **CONTAINER WITH LID** INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE

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			NDARD RECIPE IESE STANDARI	DS					
17	TEM: DILLED HU		ILOL OTTAINDTAIN		ID#:LCSC - 31				
SHELF L									
OHEEL I	-10A1				SUED: 9/23/2011 IONS: #30 scoop				
					<u> </u>				
		YIELD: 7 - cup		1 - cup / 3.31 - I					
	INGREDIENTS	MEAS	URE						
	PORTIONS PER BATCH	19 - #3	0 scoop 38	3 - #30 scoop					
		•	•		•				
	BEAN GARBANZO CANNED	1 1/2 qt		3/4 qt / 2.6 l	1				
	NOTE: RESERVE LIQUID FROM BEANS TO INCORPORATE INTO RECIPE								
	RESERVED GARBANZO BEAN LIQU			2 cup					
	JUICE LEMON FRESH			4 cup / 177 ml					
	OIL OLIVE PURE	1/2 cup		cup					
	GARLIC IN OIL	1 TBL		TBL					
	SPICE SALT KOSHER	1 TBL		TBL					
	SPICE CUMIN GROUND	1/2 tsp		tsp					
	SPICE PEPPER WHITE GROUND	1/2 tsp		tsp					
	OIL SESAME DARK	1/2 tsp		tsp					
	SPICE DILL DRIED	1 TBL	2	TBL					
			PREPARATION						
STEP 1	Place the first nine ingredients into a for	ood processor.							
STEP 2	Process the ingredients until smooth.								
STEP 3	Add the dill and process for another 10								
STEP 4	Place in proper container. Use a spatula to scrape all of the hummus into containers. Cover with lid, label, initial, date, and								
	day dot. Store under 40A°F / 5A°C ref	day dot. Store under 40°F / 5°C refrigeration.							
	NOTE: FOR SMALLER BATCH SIZE	NOTE: FOR SMALLER BATCH SIZE, PLACE BEANS AND RESERVED JUICE IN PROPER CONTAINER WITH LID.							
	STORE UNDER 40°F/5°C REFRIG	ERATION FOR							
			EQUIPMENT						
	FOOD PROCESSOR	SPATULA	CONTAINER WITH	LID I	MEASURING CUPS				
	MEASURING SPOONS								

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	=	CAFE STANDARD RECIPE FROM THESE STANDA	RDS
ITI	M: VANILLA SAL		ID#:LCSC - 33
SHELF LI			DATE ISSUED: 9/23/2011
			PORTIONS:1/2 cup
	YI	ELD:1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - 1/2 cup	
	MILK CREAM HEAVY WHIPPING VANILLA BEAN SUGAR GRANULATED EGG YOLKS	2 cup 2 cup 2 Each 3 1/2 oz / 99 g 7 Each	
		PREPARATION	
STEP 1	Put milk, heavy cream in a suitable stock cook for 10 minutes. Remove from oven.		put it into milk, add vanilla pod. Bring to a boil and
STEP 2	Remove vanilla pod.		
STEP 3	Place all ingredients except vanilla pod's NOTE: DO NOT HAVE WATER TOUCH		
	Using a wire whip, stir constantly. (Check the temperature of the 790°C refrigeration until co	e batter frequently. Slowly bring the batter to empletely chilled.
STEP 4	Place into a line insert pan with lid. Label	, date, initial and day dot. Stor EQUIPMENT	e under 40ŰF/5ŰC refrigeration.
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	STOCK POT SPATULA
	PARING KNIFE	LINE INSERT PAN W	/ITH LID

CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **SMOKEY ALFREDO SAUCE** ITEM: ID#: LCSC - 34 SHELF LIFE: **DATE ISSUED: 9/23/2011** 4 DAYS PORTIONS: #10 scoop YIELD: 18.5 - cup / 4.4 - I MEASURE **INGREDIENTS PORTIONS PER BATCH** 45.54 - #10 scoop CREAM HEAVY WHIPPING 1 gal / 3.79 I SPICE GARLIC POWDER 4 tsp SPICE PEPPER WHITE GROUND 1 1/2 tsp SPICE SALT KOSHER 1 tsp **BASE CHICKEN** 2 TBL SPICE NUTMEG 2 tsp FLAVORING LIQUID SMOKE 1 TBL SPICE PEPPER CAYENNE 1/4 tsp CHEESE PARMESAN SHREDDED 3 cup 5 oz / 142 g MISC - 01 **BLOND ROUX** JUICE LEMON FRESH 2 TBL / 30 ml **PREPARATION** STEP 1 Place the heavy cream, spices, chicken base and seasoning in a large pot or steam keettle. Mix with a wire whip to blend well. Bring to a boil over medium high heat. Stir in the parmesan. Lower the heat to MED. stir until the cheese is completely melted. STEP 2 STEP 3 Add the room temperature roux and continue stirring until the roux is totally incorporated. Remove from heat and add the lemon juice. Whisk until completely incorporated. STEP 4 Cooling Procedures 1. Fill out labels with the product name, day & date of production. 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled. 3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container. 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible. 5. Place each bag or container into the ice bath and record the time in a cooling log. 6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature 7. Every two hours, check the temperature and record. 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out) **EQUIPMENT** STEAM KETTLE/STOCK POT WIRE WHIP INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE

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		HADD BOOK CAE	E STANDARD RECIPE		
	DO M			DDC	
			OM THESE STANDA		
ITE		I N LIME SOUR CF	REAM		LCSC - 35
SHELF LIF	<u>(</u> ≢	5 DAYS			9/23/2011
				PORTIONS	Teaspoon
		YIELD	14 - cup / 3.3 - I		
	INGREDIE	ENTS	MEASURE		
	PORTIONS PE	R BATCH	672 - tsp / 3.31 - I		
	CREAM SOUR		5 lb / 2.27 Kilog		
	CHILI N LIME SAUCE		1 qt / 946 ml		
			PREPARATION		
STEP 1 STEP 2		to a line insert pan		date, initial, and day d	ot. Store under
	40°F/5°C refrigeration	1.	EQUIPMENT		
	MIXING BOWI N	MEASURING CUPS		LINE INSERT PAI	N WITH LID

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		HARD ROCK CA	FE STANDARD RECIPE	:			
		DO NOT VARY FROM THESE STANDARDS					
ITEM					ID#:	LCSC - 38	
SHELF LIFE		7 DAYS		DA	TE ISSUED:	9/23/2011	
					PORTIONS:	Quart	
		YIELD	10 - cup / 2.4 - I				
	INGREDIENT	rs	MEASURE				
	PORTIONS PER I	ВАТСН	2.5 - qt / 2.37 - I				
STEP 1	BUTTER UNSALTED SPICE CUMIN GROUND SPICE GARLIC POWDER SAUCE HOT FRANKS GAL JUICE LIME FRESH Put the butter and the cumin			medium heat.			
STEP 2	Place hot sauce, garlic powd butter and cumin until produc			container. Using	a bermixer,	slowly incorporate melted	
STEP 3	Place into a lexan and place Label, date, initial, and day d	into an ice bath	to cool completely. Once	cooled, place in	to line insert	pan and cover with a lid.	
	SAUCE POT	BERMIXER		LEXAN	MEASURI	NG SPOONS	
	MEASURING CUPS	LINE INSERT	Γ PAN WITH LID				

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OLIVE TAPEN. 4 DAYS	FROM THESE STAN ADE ELD: 3.3 - cup / 781 - ml MEASURE 25 - #30 scoop	DATE ISSU	ID#:LCSC - 39 JED:9/23/2011 DNS:#30 scoop 13.2 - cup / 3.1 - I			
4 DAYS YIE INGREDIENTS TIONS PER BATCH	ELD: 3.3 - cup / 781 - ml MEASURE	PORTIO 6.6 - cup / 1.56 - I	JED:9/23/2011 DNS:#30 scoop			
YIE INGREDIENTS TIONS PER BATCH	MEASURE	PORTIO 6.6 - cup / 1.56 - I	ONS:#30 scoop			
INGREDIENTS TIONS PER BATCH	MEASURE	6.6 - cup / 1.56 - I	· ·			
INGREDIENTS TIONS PER BATCH	MEASURE	·	13.2 - cup / 3.1 - I			
TIONS PER BATCH		50 - #30 scoop				
	25 - #30 scoop	50 - #30 scoop				
Y FRESH		от жогосор	100 - #30 scoop			
PIMENTO STUFFED ON WHOLE NO LEAF OSHER	1 oz / 28 g 3/4 cup 2 TBL / 30 ml 2 TBL / 30 ml 1 oz / 28 g 1 cup 1 cup 1 TBL 5 tsp 1/2 tsp 1/2 tsp 1/2 tsp 1/2 tsp	2 oz / 57 g 1 1/2 cup 1/4 cup / 59 ml 1/4 cup / 59 ml 2 oz / 57 g 2 cup 2 cup 2 TBL 3 TBL 1 tsp 1 tsp 1 tsp 1 tsp	4 oz / 113 g 3 cup 1/2 cup / 118 ml 1/2 cup / 118 ml 4 oz / 113 g 1 qt / 946 ml 1 qt / 946 ml 1/4 cup 1/3 cup 2 tsp 2 tsp 2 tsp 2 tsp			
processor until the ingredie T OVER-PULSE MIXTURE	cessor in order. ents are uniformly chopped E TO A PUREED STATE	d to a rough texture paste.				
Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service. EQUIPMENT						
SSOR MEASURIN	NG CUPS MEASUF	RING SPOONS C	ONTAINER WITH LID			
	WHOLE I PIMENTO STUFFED ON WHOLE NO LEAF OSHER R BLACK GROUND ingredients into a food pro processor until the ingredie T OVER-PULSE MIXTURI containers. Use a spatula ŰF/5°C refrigeration, or	WHOLE 1 cup I PIMENTO STUFFED 1 cup 1 TBL ON 5 tsp WHOLE 1/2 tsp NO LEAF 1/2 tsp OSHER 1/2 tsp OSHER 1/2 tsp I represent the ingredients are uniformly chopped to the ingredients are uniformly chopped to the ingredients. Use a spatula to scrape all sauce into colâre/\$A°F/5°C refrigeration, or transfer to line insert pan EQUIPMEN ESSOR MEASURING CUPS MEASU	WHOLE 1 cup 2 cup I PIMENTO STUFFED 1 cup 2 cup 1 TBL 2 TBL ON 5 tsp 3 TBL WHOLE 1/2 tsp 1 tsp NO LEAF 1/2 tsp 1 tsp OSHER 1/2 tsp 1 tsp Transport 1 tsp OSHER 1/2 tsp 1 tsp OSHER 1/2 tsp 1 tsp Transport 1 tsp PREPARATION Ingredients into a food processor in order. Processor until the ingredients are uniformly chopped to a rough texture paste. T OVER-PULSE MIXTURE TO A PUREED STATE Tootainers. Use a spatula to scrape all sauce into container. Cover with lid, labely \$\hat{A}^{\circ}F/5\hat{A}^{\circ}C refrigeration, or transfer to line insert pan for service. EQUIPMENT			

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ITEM	ASIAN WIN	G SAUCE		ID#:LCSC - 42		
SHELF LIFE:	7 DA	YS	DATE ISSU	ED:9/23/2011		
			PORTIC	NS:1 oz		
		YIELD:10 - cup / 2.4 - I	20 - cup / 4.73 - I	30 - cup / 7.1 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	80 - 1 oz	160 - 1 oz	240 - 1 oz		
		•	<u> </u>	•		
CSC - 01.2	TANGY BBQ	2 qt / 1.89 I	1 gal / 3.79 l	1 1/2 gal / 5.68 l		
<u>CSC - 25</u>	LIME GINGER SAUCE (SCRATCH)	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l		
		PREPARAT	TION			
STEP 1	Place all ingredients in a suitable size minute.			ngredients. Approximately 1		
STEP 2	Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service. EQUIPMENT					
	BERMIXER CONTAI	NER WITH LID	LEXAN	SPATULA		

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **MOROCCAN WING SAUCE** D#: LCSC - 43 ITEM: SHELF DATE ISSUED: 9/23/2011 7 DAYS LIFE: PORTIONS: Fluid Oz YIELD: 1 - 6.5 cup 2 - 6.5 cup 4 - 6.5 cup MEASURE **INGREDIENTS** 52 - oz / 1.54 - I PORTIONS PER BATCH 104 - oz / 3.08 - I 208 - oz / 6.15 - I 8 oz / 227 g 1 qt / 946 ml **BUTTER UNSALTED** 4 oz / 113 g 1 lb / 454 g 2 qt / 1.89 I HONEY 2 cup 2 cup LSEAS -TANDOORI SPICE MIX 1 cup 1 qt / 946 ml <u> 16</u> SAUCE HOT FRANKS GAL 2 1/2 cup 1 1/4 qt / 1.18 l 2 1/2 qt / 2.37 l CSC - 01.2 TANGY BBQ 1 1/2 qt / 1.42 l 1 1/2 cup 3 cup

PREPARATION

STEP 1 Place cold butter, honey and tandoori spice in a suitably sized sauce pot. Slowly bring the ingredients to 150°F/75°C over medium high heat. Until butter is melted. Use a whisk while heating to ensure the spice does not clump on the bottom of the pot.

STEP 2 Combine the hot sauce and tangy bbq in a container large enough to hold the entire recipe.

Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70ŰF/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ or less.
- Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)
- STEP 3 When the butter is completely melted, pour the honey and spice mixture into the hot sauce and tangy bbq mixture. Use a bermixer or immersion blender to combine the two. Continue to mix until thoroughly combined. Approximately 1 minute.
- STEP 4 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

STOCK POT WIRE WHIP MEASURING CUPS MEASURING SPOONS

CONTAINER WITH LID LEXAN

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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		HARD ROCK CA	AFE STAND	ARD RECIPE			
	DC	NOT VARY FR	OM THES	SE STANDA	ARDS		
ITEM:	GRIL	GRILLED PINEAPPLE (DICED)				ID#:	LCSC - 46
SHELF LIFE:		2 DAYS			D	ATE ISSUED:	9/23/2011
						PORTIONS:	x 1/3 cup
		YIELD	7 - cup / 1.	7 - I	14 - cup / 3.3	1 - I	
	INGREDIE	ENTS	MEASURE				
	PORTIONS PE	R BATCH	21 - x 1/3 c	up	42 - x 1/3 cup)	
	PINEAPPLE GOLDENRIF OIL SALAD SPICE CHILI POWDER	PE	2 Each 1/4 cup / 59 1 TBL	ml	4 Each 1/2 cup / 118 i 2 TBL	ml	
	Cut the top and bottom off NOTE: BE SURE TO USE	SAFETY GLOVE V	/ 13mm from	ING PINEAPP	PLES		
STEP 3	Using a serrated knife rem fruit. Stand the pineapple on its and discard the core. Com pineapple slices with the core.	end, and from top to bine salad oil and ch	bottom, slic	e the pineapp	le into 1/2in / 13	smm slices. U	sing a coring tool, cut out
STEP 4 STEP 5	Place the pineapple slices Remove the slices from th x 1/4 x 1/4 inch cubes. (13	e grill and place ther 8x6x6 mm)	m in the walk	- in to cool. Re	emove them from	m cooler, and	cut the pineapple into 1/2
STEP 6	Place in line insert pans. (Cover with lid, label, i		lay dot, and st QUIPMENT	ore under 40°	F / 5°C refriç	geration.
	CUTTING BOARD	SERRATED KNIFE	E	LARGE MIXIN	NG BOWL	LINE INSEF	RT PAN WITH LID
	MEASURING CUPS	MEASURING SPC	OONS	LATEX GLOV	'ES	SAFETY GL	LOVE
THE PREPAR CONTAMINAN	T ALL THE WORK AREA, ATION OR STORAGE OF NTS! anual is for the exclusive us	THIS PRODUCT A				М	

ITEM	MANGO PINEAP	PLE SALSA		ID#:LCSC - 55		
SHELF LIFE:	2 DAY	S	DATE ISSU	JED: 9/23/2011		
			PORTIC	ONS:#30 scoop		
	,	YIELD: 3.5 - cup / 828 - ml	7 - cup / 1.66 - I	14 - cup / 3.3 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	28 - #30 scoop	56 - #30 scoop	112 - #30 scoop		
SOP - 41.2	PINEAPPLE (DICED)	1 1/2 cup	3 cup	1 1/2 gt / 1.42 l		
77.2	MANGO TIDBIT IQF	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l		
SOP - 22.1	RED ONION (SMALL DICE)	1/2 cup	1 cup	2 cup		
	PEPPER JALAPENO	3 TBL	1/3 cup	3/4 cup		
	JUICE ORANGE	1/4 cup	1/2 cup	1 cup		
	JUICE LIME FRESH SPICE SALT IODIZE TABLE	3 TBL	1/3 cup	3/4 cup 1 TBL		
SOP - 14.5	DICED RED PEPPERS	3/4 tsp 1/4 cup	1 1/2 tsp 1/2 cup	1 cup		
SOP - 14.5 SOP - 31	CILANTRO (CHOPPED)	3 TBL	1/3 cup	3/4 cup		
		PREPARATIO	DN .			
STEP 1	Place all ingredients into a stainless stell mixing bowl. Using a wire whip, mix until all ingredients are fully incorporated. Using spatula place into a plastic line insert pan. Cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration					
	NOTE: LET THE SALSA SET FOR TWO HOURS BEFORE SERVICE TO ALLOW THE CITRUS TO ACTIVATE THE FLAVORS.					
		EQUIPMENT	Γ			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	RUBBER SPATU	ILA MEASURING CUPS		
	MEASURING SPOONS	LINE INSERT PAN WITH	LID			

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		K CAFE STANDARD RECI	_	
		FROM THESE STAN	DARDS	12/1 000 50
ITEN		SALSA		ID#:LCSC - 58
SHELF LIFE	2 DAYS			UED: 9/23/2011
	_		PORTI	ONS: Tablespoon
	YII	ELD:3 - cup / 710 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	48 - TBL / 710 - ml		
SOP - 31 SOP - 14.5 SOP - 13 SOP - 40.1	MANGO TIDBIT IQF CILANTRO (CHOPPED) DICED RED PEPPERS PEPPER JALAPENO CHOPPED GREEN ONIONS JUICE LIME FRESH JUICE LEMON FRESH JUICE ORANGE ORANGE SEGMENTS Place all ingredients in a large stainless s are fully incorporated. Cover bowl with pla of 1 hour	astic wrap or place lid on co	ntainer. Fold well with a ru ntainer. Store under 40°/!	5°C refrigeration for a minimum
STEP 2	NOTE: MANGO MIXTURE MUST BE MATRANSFERRING TO LINE INSERT PAN Transfer mango mixture into line insert pa	IS FOR SERVICE.		
SIEF Z	Store under 40°F/5°C refrigeration.	ino with than moento for ser	vice and cover with iid. Lat	bei, uale, illiliai, allu uay uul.
	21212 21120 10.1.70.1 C 10.1.gold.loll.	EQUIPMEN	IT	
	STAINLESS STEEL MIXING BOWL	KITCHEN GLOVES	PLASTIC WRAP	RUBBER SPATULA
		DRAIN PAN INSERT	MEASURING CUPS	MEASURING SPOONS

ITE		FROM THESE STA		ID#:LCSC - 59
SHELF LII		SAUCE		
SHELF LI	3 DAYS			JED: 9/23/2011
				NS:3 oz/89 ml
	YI	=LD: 1.5 - qt / 1.4 - I	3 - qt / 2.84 - I	6 - qt /5.7 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - 3 oz/89 ml	32 - 3 oz/89 ml	64 - 3 oz/89 ml
	BUTTER UNSALTED	1/2 cup	1 cup	2 cup
OP - 22.15	YELLOW ONION (SMALL DICE)	1 cup	2 cup	1 qt / 946 ml
	FLOUR AP	1 cup	2 cup	1 qt / 946 ml
ISC - 01	CHICKEN STOCK	2 1/2 cup	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l
	CREAM HEAVY WHIPPING	1 cup	2 cup	1 qt / 946 ml
	TOMATO DICED CANNED drained	1 qt / 946 ml	2 qt / 1.89 I	1 gal / 3.79 l
	CHEESE CREAM room temperature	12 oz / 340 g	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog
	HERB BASIL FRESH chopped fine, 14"	2 TBL	1/4 cup	1/2 cup
	SPICE SALT IODIZE TABLE	2 TBL	1/4 cup	1/2 cup
	SPICE PEPPER BLACK GROUND	1 TBL	2 TBL	1/4 cup
		PREPARAT	ION	
TEP 1	In a stainless steel stock pot over mediur NOTE: DO NOT BROWN THE ONIONS	m heat, melt butter. Add t	he onions and cook until so	ft.
TEP 2	Add the flour and mix with a wire whip to		ee minutes.	
TEP 3	Slowly add hot chicken stock and whisk t diced tomato. Cook for 10 minutes	o incorporate. Reduce he	eat to a simmer and cook fo	r 5 minutes. add cream and
ГЕР 4	Add the heavy cream and diced tomatoes	s and stir to incorporate.	Cook for 10 minutes	
TEP 5	Add the remaining ingredients. Using a b container. Place into an ice bath to cool.	ermixer, mix until all ingre	edients are smooth. Remov	e from heat and pour into a
TEP 6	Once cooled, pour sauce into a line inser and day dot. Place under 40°F/5°C rei	frigeration.		er with lid. label, date, initia
	STAINLESS STEEL SAUCE PAN OR K	EQUIPME!	NT GCUPS MEASURING SP	OONS WIRE WHII
	CONTAINER WITH LID	SPATULA	LINE INSERT PA	
	CONTINUE WITH LID	SIATOLA	ENAL MOLICITY	

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	HARD ROCK CA	FE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STAND	ARDS	
ITEM	CHIPOTLE HONEY CREAM	I CHEESE	ID#	LCSC - 61
SHELF LIFE	:		DATE ISSUED	9/23/2011
			PORTIONS	Tablespoon
	YIELD	2.5 - cup / 591 - ml	5 - cup / 1.18 - I	10 - cup / 2.4 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - TBL / 591 - ml	80 - TBL / 1.18 - I	160 - TBL / 2.37 - I
	CHEESE CREAM softened, room temp	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
<u>SOP - 45</u>	CHIPOTLE PEPPERS (PUREE) HONEY JUICE LIME FRESH	1 TBL 3 TBL 1 TBL	2 TBL 1/3 cup 2 TBL	1/4 cup 3/4 cup 1/4 cup
STEP 1 STEP 2	Place all ingredients into a Hobart mixing bor fully incorporated. Use a spatula to scrape do Using a spatula, place mixture into a line inserefrigeration.	own the sides. ert pan. Cover with lid, lal	chment mix on medium spe	
	HOBART MIXER W/PADDLE AND BALLOC ATTACHMENTS MEASURING SPOONS	EQUIPMENT DN SPATU	JLA LINE INSERT PAN WI LID	ITH MEASURING CUPS
	L THE WORK AREA, EQUIMPENT, COOKIN ON OR STORAGE OF THIS PRODUCT ARE	,		

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	HVBD BOCK C	AFF STANDARD RECIPE		
		OM THESE STANDA		
ITEN			ID#:LCS	C 62
		AUCE		
SHELF LIFE	₹ 7 DAYS		DATE ISSUED: 9/23	
			PORTIONS: Gall	on
	YIEI	D:1 - gal / 3.8 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - gal / 3.79 - I		
	CREAM HEAVY WHIPPING MUSTARD GRAINED MAYONNAISE KITCHEN HEAVY DUTY MUSTARD DIJON SPICE MUSTARD DRY SAUCE WORCESTERSHIRE GAL WINE KITCHEN HOUSE WHITE JUICE LEMON FRESH SAUCE TABASCO KITCHEN SPICE PEPPER WHITE GROUND SPICE SALT KOSHER	2 cup 12 oz / 340 g 2 qt / 1.89 l 12 oz / 340 g 2 oz / 57 g 1 cup 1/2 cup 1/2 cup 1 TBL 2 tsp 1 TBL		
STEP 1	Mix all ingredients in a stainless steel bowl ur	PREPARATION ntil well incorporated. Using	g a spatula, place into line insert p	pans. Cover with lid,
	label, date, initial and day dot. Place under 40 NOTE: LET THE SAUCE REFRIGERATE B BLOOM.		DRESSING TO ALLOW THE FL	AVORS TO
		EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	LINE INSERT PAN WITH LID	SPATULA
	MEASURING CUPS	MEASURING SPOONS		
	ALL THE WORK AREA, EQUIMPENT, COOKI OR STORAGE OF THIS PRODUCT ARE CLE S!			

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ITEM	SANTE FE PORK	SAUCE	ID#:LCSC - 63
SHELF LIFE	5 DAYS		DATE ISSUED: 9/23/2011
			PORTIONS: Gallon
	VI	ELD:42 - 3 oz	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	0.98 - gal / 3.73 - I	
	OIL OLIVE PURE	1/4 cup	
	PEPPER BELL GREEN diced 1/4"	1 lb / 454 g	
	SPINACH FRESH	8 oz / 227 g	
	HERB CILANTRO	1 oz / 28 g	
	chopped ONION YELLOW	8 oz / 227 g	1
SOP - 13	diced 1/4" CHOPPED GREEN ONIONS	1/4 cup	1
HSC - 01	CHICKEN STOCK	1 gt / 946 ml	
	SPICE CHILI ANCHO POWDER	1 1/2 tsp	
LMEAT - 14	CHARRED ANDOUILLE SAUSAGE	2 oz / 57 g	
	cookjed, diced 1/4"		
	CORN	8 oz / 227 g	
000 004	whole, kernals	1 1/2 ton / 7 ml	
CSC - 08.1	SALSA OLD	1 1/2 tsp / 7 ml	I I
		PREPARATIO	N
STEP 1	In a non-stick saute pan, cook peppers, sp	pinach, onion, cilantro and gre	en onions in oil until the onions are soft. Remove from
			blade. Pulse until all ingredients are a finely chopped
	consistency. Place mixture into a stock po		a ar until the atack is reduced by 1/2
	NOTE: DO NOT BOIL	g to a simmer for 20 minute	s or until the stock is reduced by 1/3.
STEP 3	Remove sauce from heat. Add the remain	ing ingredients except the sals	sa and stir to incorporate. Place into an ice bath to cool
STEP 4	completely. Once cooled, add the salsa and stir to inco	ornorate. Place into line insert	pans and cover with lids. Label, date, initial and day do
SILI 4	Store under 40°F/5°C refrigeration.	orporate. I face into line insert	paris and cover with hids. Laber, date, initial and day do
	ctore under 10/11/0/10 Tomgeration.	EQUIPMENT	
	STOCK POT KITCHE	N SPOON SAUTE PAN FO	OOD PROCESSOR WITH 'S' BLADE ATTACHMENT
	LINE INSERT PAN WITH LID		
	<i>3</i> =		

	HARD ROC	K CAFE STANDARD RECIPE	<u> </u>	
	DO NOT VARY	FROM THESE STAND	ARDS	
ITEM:	MOJO MARINADE FO	R PORK LOIN		ID#:LCSC - 64
SHELF LIFE:	5 DAYS		DATE ISSU	JED:9/23/2011
			PORTIC	ONS:Cup
	Y	ELD:3 - cup / 710 - ml	6 - cup / 1.42 - I	9 - cup / 2.1 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	3 - cup / 710 - ml	6 - cup / 1.42 - I	9 - cup / 2.13 - I
J 9 9 9 9	UICE ORANGE UICE LEMON FRESH GARLIC PEELED SAUCE SOY SPICE PEPPER BLACK GROUND SPICE OREGANO LEAF SPICE SALT IODIZE TABLE SPICE BAY LEAVES	1 1/2 cup 3/4 cup 3/4 cup 3 TBL 3 TBL 3 TBL 4 tsp 9 leaf	3 cup 1 1/2 cup 1 1/2 cup 1/3 cup 1/3 cup 1/3 cup 1/3 cup 1/3 cup 8 tsp 18 leaf	1 1/4 qt / 1.07 l 2 1/4 cup 2 1/4 cup 1/2 cup 1/2 cup 1/2 cup 1/4 cup 27 leaf
b STEP 2 If	Place all ingredients into a stainless stee bowl tightly with plastic wrap. Refrigerate f you are going to use the port marinade nitial and day dot. Store under 40°F/5Â	for 2 hours under 40°F/5°C at a later time, transfer the ma	ip, mix until all ingredien C refrigeration and reservarinade into a line insert	ve for marinating the pork loin.
	STAINLESS STEEL MIXING BOWL PLASTIC WRAP	MEASURING CUPS	MEASURING SP	OONS WIRE WHIP

		HARD ROCK CA	AFE STANDARD RECIP	E
		DO NOT VARY FR	OM THESE STAND	DARDS
ITEM	:	ONASSIS		ID#:LCSC - 65
SHELF LIFE	:	2 DAYS		DATE ISSUED: 9/23/2011
				PORTIONS: portion
		YIEL	D:1 - portion	
	IN	GREDIENTS	MEASURE	
	PORTIC	ONS PER BATCH	1 - portion	
	L		<u>I</u>	
BUTT - 01.1	MERLOT GARLIC	BUTTER	1 #30 scoop	
	OLIVE BLACK SL	ICED	1 1/2 oz / 43 g	
SOP - 14.1	DICED TOMATO		1 1/2 oz / 43 g	
	CHEESE FETA		2 oz / 57 g	
			PREPARATIO	N
STEP 1	Portion all ingredi	ents into a stripper bag. P 10°F/5°C refrigeration.	lace into a line insert par	n and cover with a lid. Cover, label, initial and day
	NOTE: PORTION	OUT ONLY THE AMOU		D WITHIN THE 2 DAY SHELF LIFE.
			EQUIPMENT	
	#30 SCOOP	STRIPPER BAGS	SPATULA	LINE INSERT PAN WITH LID
INSURE THAT ALL	THE WORK AREA	, EQUIMPENT, COOKING	G UTENSILS, AND CON	NTAINERS USED FOR THE
		S PRODUCT ARE CLEA		
CONTAMINANTS!				

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	HARD R	OCK CAFE STANDARD F	RECIPE	
	DO NOT VAF	RY FROM THESE ST	TANDARDS	
ITEM	MANGO PINEAPPL	E CITRUS SAUCE		ID#:LCSC - 66
SHELF LIFE	5 D <i>A</i>	AYS	DATE	ISSUED: 9/23/2011
			PO	ORTIONS: 2 oz
		YIELD: 2 - cup / 473 -	ml	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8 - 2 oz		
		•		•
LCSC - 46	GRILLED PINEAPPLE (DICED) PUREE MANGO	12 oz / 340 g 1/2 cup		
	JUICE LIME FRESH	1/3 cup		
		PREPAR	ATION	
STEP 1	Place all ingredients in a food proce and smooth.			ngredients are fully incorporated
STEP 2	Place into line insert pans. Use a sp day dot. Store under 40°F/5°C	atula to remove all of the	sauce from the bowl. Co	ver with lids, label, date, initial and
	•	EQUIP	MENT	
	FOOD PROCESSOR	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID			
	HE WORK AREA, EQUIMPENT, CO			FOR THE
PREPARATION OR S CONTAMINANTS!	STORAGE OF THIS PRODUCT ARE	CLEAN, SANITARY, AN	ID FREE FROM	

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	HARD ROCK CA	FE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STANDA	RDS	
ITEM	KALAMATA CAPER MAY	ONNAISE	ID#:	LCSC - 67
SHELF LIFE	7 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	Tablespoon
	YIELD	1.5 - cup / 355 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - TBL / 355 - ml		
		•		
	OLIVE KALAMATA CAPERS MAYONNAISE KITCHEN HEAVY DUTY JUICE LEMON FRESH	30 olives 1/3 cup 1 1/2 cup 1 TBL		
STEP 1	Place olives and capers in a food processor Using a spatula, scrape into a stainless stee	PREPARATION with a 'S' blade attachment I mixing bowl.	t. Mix until the olives and c	apers are chopped fine.
STEP 2 Step 3	Add the mayonnaise and lemon juice into the Place into line insert pans with spatula. Cover	e bowl. Using a wire whip, r	mix until all of the ingredier I and day dot. Pace under	nts are fully incorporated. 40°F/5°C refrigeration.
	FOOD PROCESSOR WITH 'S' BLADE ATT	ACHMENT MEASUR	ING CUPS MEASURING	SPOONS SPATULA
	LINE INSERT PAN WITH LID			
	L THE WORK AREA, EQUIMPENT, COOKIN ON OR STORAGE OF THIS PRODUCT ARE	•		

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ITEM	COCKTAIL SA	UCE	ID#	LCSC - 68
SHELF LIFE	5 DAYS		DATE ISSUED	9/23/2011
			PORTIONS	Fluid Oz
	Y	IELD:40 - oz / 1.2 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - oz / 1.18 - I		
	KETCHUP VOL PAK POUCH SAUCE CHILI HORSERADISH JUICE LEMON FRESH SAUCE WORCESTERSHIRE GAL SAUCE HOT FRANKS GAL	2 1/4 qt / 2.13 l 3 cup 2 cup 1/4 cup 1/4 cup 2 TBL		
STEP 1	Place all ingredients in mixing bowl of mixer and mix with a wire whip. Place into line ins refigeration.	ert pans. Cover with lid, label, d		
	LIODA DE MINED WITH DALL CONTAUTED	EQUIPMENT	LINE INCEDE DANIMITH	ID MEACHIDING CHIDG
	HOBART MIXER WITH BALLOON WHIP A MEASURING SPOONS	ATTACHMENTS WIRE WHIP	LINE INSERT PAN WITH L	LID MEASURING CUPS

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ITEM:	MANGO CREAM (CHEESE		ID#:LCSC - 70
SHELF LIFE:	5 DAYS		DAT	TE ISSUED: 9/23/2011
				PORTIONS: 1/4 cup
	YII	∃LD: 2 - cup / 473 ⋅	· ml	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8 - 1/4 cup		
	CHEESE CREAM	1 lb / 454 g	I	I
	room temperature PUREE MANGO Finest call	2 TBL	I	I
	PUREE MANGO Finest call	2 tsp		
	JUICE ORANGE fresh	2 tsp	1	I
TED 4		—	ARATION	
STEP 1	Place all ingredients into a food processor a spatula to scrape down sides and pulse			re fully incoporated and smooth. U
STEP 2	Place into line insert pans with spatula. Co	over with lid, label, o	late, initial and day dot. Pla	
	NOTE: REFRIGERATE CREAM CHEESI		OF 2 HOURS TO ALLOW PMENT	IT TO SET UP
	FOOD PROCESSOR WITH 'S' BLADE A			EASURING SPOONS SPATUL
	LINE INSERT PAN WITH LID			

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	HARD ROCK (CAFE STANDARD RECIPE		
		ROM THESE STANDAR	one	
1			_	000 74
ITEM:	CHIPOTLE AIO	LI	ID#:	LCSC - 71
SHELF LIFE:	7 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	1 1.5 TBL
	YIEL	.D:2 - cup / 473 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	21.33 - 1 1.5 TBL		
	MAYONNAISE KITCHEN HEAVY DUTY GARLIC IN OIL CHIPOTLE PEPPERS (PUREE)	2 cup 1 tsp 2 TBL		
	Place all ingrediants in a stainless stell mixir into a line insert pan and cover with lid. Laborate	el, date, initial, and day dot. St EQUIPMENT	ore under 40°F/5°C refriç	geration.
	MIXING BOWL WIRE WHIP MEASURING CUPS	LINE INSERT PAN WITH	H LID MEASUR	RING SPOONS
	ALL THE WORK AREA, EQUIMPENT, COC TION OR STORAGE OF THIS PRODUCT A S!			

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	HARD ROCI	K CAFE STANDARD RECIPE	
		FROM THESE STANDA	RDS
ITEM			ID#:LCSC - 72
SHELF LIFE	3 DAYS		DATE ISSUED: 9/23/2011
			PORTIONS: Tablespoon
	YI	ELD:2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - TBL / 473 - ml	
SOP - 22.3 SOP - 22	OIL OLIVE PURE GARLIC IN OIL YELLOW ONION SLICED RED ONIONS (SLICED) PEPPER JALAPENO SUGAR BROWN DARK VINEGAR BALSAMIC CHOPPED GREEN ONIONS	1 TBL 1 tsp 1/2 cup 1/2 cup 1/4 tsp 1 TBL 1 TBL 1 cup	
STEP 1 STEP 2 STEP 3 STEP 4 STEP 5	insert pan. Cover with lid, label, date, initi	until softened. ok until the onions are soft and to utes. Remove from the heat and r with an 'S' Blade attachment. F ial, and day dot. Store under 40 EQUIPMENT	translucent. If place on a sheet pan to cool. Pulse until smooth. Use a spatula and place into a line
	ALL THE WORK AREA, EQUIMPENT, CO TION OR STORAGE OF THIS PRODUCT 'S!		

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INGREDIENTS FIONS PER BATCH CHOPPED RESH ANO GRATED	2 - cup / 473 - ml MEASURE 2 - cup / 473 - ml 1/2 cup 1/2 cup 1/2 tsp 3 TBL		
3 DAYS YIELD: NGREDIENTS TIONS PER BATCH CHOPPED RESH ANO GRATED	MEASURE 2 - cup / 473 - ml 1/2 cup 1/2 cup 1/2 tsp 3 TBL	DATE ISSUED	9/23/2011
YIELD: NGREDIENTS TIONS PER BATCH CHOPPED RESH ANO GRATED	MEASURE 2 - cup / 473 - ml 1/2 cup 1/2 cup 1/2 tsp 3 TBL		
INGREDIENTS FIONS PER BATCH CHOPPED RESH ANO GRATED	MEASURE 2 - cup / 473 - ml 1/2 cup 1/2 cup 1/2 tsp 3 TBL	PORTIONS	сир
INGREDIENTS FIONS PER BATCH CHOPPED RESH ANO GRATED	MEASURE 2 - cup / 473 - ml 1/2 cup 1/2 cup 1/2 tsp 3 TBL		
CHOPPED RESH	2 - cup / 473 - ml 1/2 cup 1/2 cup 1/2 tsp 3 TBL		
CHOPPED RESH ANO GRATED	1/2 cup 1/2 cup 1/2 tsp 3 TBL		
RESH ANO GRATED	1/2 cup 1/2 tsp 3 TBL		
evenly on a sheet pan and pla ents, except oil, in a food proo oil and continue to mix for 1 mi	essor with an 'S' blade a inute. Place the mixture i efrigeration.	oven. Cook for 5 minutes u and process until smooth.	
MEASURING SPOONS	MEASURING CUPS	FOOD PROCESSOR W ATTACHMENT	ITH 'S' BLADE
PAN WITH			
	ents, except oil, in a food prod bil and continue to mix for 1 mi dot. Store under 40ŰF/5ŰC r MEASURING SPOONS PAN WITH	evenly on a sheet pan and place in a 350ŰF/177°C ents, except oil, in a food processor with an 'S' blade a bil and continue to mix for 1 minute. Place the mixture dot. Store under 40ŰF/5ŰC refrigeration. EQUIPMENT MEASURING SPOONS CUPS PAN WITH REA, EQUIMPENT, COOKING UTENSILS, AND COMMENTATION AND COMM	evenly on a sheet pan and place in a 350ŰF/177ðC oven. Cook for 5 minutes usents, except oil, in a food processor with an 'S' blade and process until smooth. Dil and continue to mix for 1 minute. Place the mixture into line insert pans and condition to the store under 40ŰF/5ŰC refrigeration. Reasuring Measuring Food Processor W Spoons Cups Attachment

	HABD BOCK CAE	FE STANDARD RECIPE			
	DO NOT VARY FRO	_ 0	DUG		
ITEM:		IN THESE STANDA	ID#:LCSC - 7	7.4	
				-	
SHELF LIFE:	5 DAYS		DATE ISSUED: 9/23/201	1	
			PORTIONS: 2oz		
	YIELD:	2 - qt /1.9 - I			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	32 - 2oz			
<u>SOP - 45</u>	CHIPOTLE PEPPERS (PUREE) SPICE GARLIC GRANULATED SPICE PEPPER BLACK COARSE GROUND SPICE CUMIN GROUND SPICE CHILI POWDER SPICE OREGANO LEAF	2 qt / 1.89 l 3 TBL 2 tsp 1 TBL 1/2 tsp 1 tsp 1 tsp 1 tsp 1/2 tsp			
OTED 4	Diago Donah dagada a ista a atsista a atsalasi	PREPARATION			
		Place Ranch dressing into a stainless steel mixing bowl. Add the chipotle puree and the seasonings to the dressing. Using a wire whip, mix until all ingredients are well blended.			
·	Scrape down bowl with rubber spatula and whisk again.				
	Using a spatula, place into a line pan and coverefrigeration.	er with lid. Label, date, init	tial and day dot. Store under 40°F	/5°C	
	.ogo.ao	EQUIPMENT			
	STAINLESS STEEL MIXING BOWL N	MEASURING SPOONS	MEASURING CUPS	WIRE WHIP	
	SPATULA L	INE INSERT PAN WITH L	LID		
PREPARATION OR CONTAMINANTS!	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAN	N, SANITARY, AND FREE			

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	HARD ROCK CAF	E STANDARD RE	ECIPE		
	DO NOT VARY FRO	M THESE STA	ANDAR	DS	
ITEM:	M: HERB GARLIC CREAM CHEESE		ID#	LCSC - 76	
SHELF LIFE:				DATE ISSUED	9/23/2011
				PORTIONS	2 oz/89 ml
	YIELD:	12 - cup / 2.8 - I			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	48 - 2 oz/89 ml			
		2 lb / 907 g			
		2 TBL			
	SPICE PEPPER BLACK COARSE GROUND				
	SPICE SALT GARLIC	2 tsp			1
		PREPARA [*]	TION		
	Place softened cream cheese into Hobart mix both ingredients are incorporated.	er with paddle atta	achment.	Add Ranch dressing m	ix. Mix on low speed until
STEP 2	Add pepper and garlic salt, mix until all ingred	ients are fully inco	orporated.		
STEP 3	Using a spatula, scrape all of the mixture into 40°F/5°C refrigeration.	line insert pans. C	Cover with	lid, label, date, initial a	nd day dot. Store under
	NOTE: LET STAND FOR AT LEAST 4 HOUR		-	THE FLAVORS BLEN	D TOGETHER.
		EQUIPME	ENT		
	HOBART MIXER W/PADDLE AND BALLOO ATTACHMENTS	N	SPATUL	A MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID				
	THE WORK AREA, EQUIMPENT, COOKING INTO THE CLEAN, STORAGE OF THIS PRODUCT ARE CLEAN,				

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		0. == 0 =			1
		CAFE STANDARD RECIPE	_		
	DO NOT VARY F	ROM THESE STAND	ARDS		
ITEM:	MOJITO YOGUI	RT DIP		ID#: <mark>LCSC - 77</mark>	
SHELF LIFE:	3 DAYS		DATE ISSUED: 9/23/2011		11
			РО	RTIONS:2oz	
	YI	ELD: 9.5 - cup / 2.2 - I			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	38 - 2oz			
	PLAIN YOGURT (DRAINING OF) HERB MINT LEAVES	2 qt / 1.89 l 1 oz / 28 g			
	LIME SUGAR GRANULATED	2 zest 1 1/2 cup			
		PREPARATION			
	Place all ingredients in a large stainless fully incorporated.	steel mixing bowl. Using a	wire whip, mix to	gether until all ing	redients are
STEP 2	Using a spatula transfer into line insert refrigeration.	pans. Cover with lids, label,	date, initial and o	day dot. Store und	ler 40°F/5°C
	NOTE: LET YOGURT SET FOR AT LEAST 6 HOURS BEFORE USING TO LET THE FLAVORS BLOOM				
		EQUIPMENT			
	MEASURING SPOONS	MEASURING CUPS		WIRE WHIP	SPATULA
	LINE INSERT PAN WITH LID	STAINLESS STEEL MIXIN	G BOWL	ZESTER	
PREPARATION OR STO CONTAMINANTS!	WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEA	N, SANITARÝ, AND FREE			

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		CAFE STANDARD REC	. –				
		FROM THESE STAN	NDARDS				
n	IEM: SOUR ORANGE	SOUR ORANGE MOJO		ID#: LCSC - 78			
SHELF L	JFE:		DATE ISS	SUED: 9/23/2011			
			PORT	IONS:2 oz/59 ml			
	YI	=LD: 9 - cup / 2.1 - l	18 - cup / 4.26 - I				
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	36 - 2 oz/59 ml	72 - 2 oz/59 ml				
			1	1			
SOP - 22.25	YELLOW ONION (3/8" DICE)	7 oz / 198 g	14 oz / 397 g				
	GARLIC FRESH VINEGAR WHITE	4 oz / 113 g	8 oz / 227 g 1 qt / 946 ml				
	WATER	2 cup	1 qt / 946 ml				
	SPICE PEPPER BLACK GROUND	2 cup 1 TBL	2 TBL				
	OIL OLIVE PURE	2 cup	1 qt / 946 ml				
	JUICE ORANGE	1/2 cup	1 cup				
	JUICE LEMON FRESH	2 TBL	1/4 cup				
	SPICE SALT IODIZE TABLE	1/4 cup	1/2 cup				
	SPICE SALT IODIZE TABLE	2 TBL	1/4 cup				
	JUICE LIME FRESH	1 TBL	2 TBL				
		PREPARATIO	ON				
STEP 1	Place all ingredients in a food processor	with an 'S' blade attachme		edients are broken up. Once			
	broken up, let processor run for 1 minute						
STEP 2	Pour the sauce into a plastic line insert prefrigeration.	Pour the sauce into a plastic line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C					
		NOTE: LET SAUCE SET FOR THE SIX HOURS BEFORE SERVICE TO ALLOW THE FLAVORS TO BLOOM.					
	NOTE: EET ONOGE GET FOR THE GIA	EQUIPMENT					
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	MEASURING CUPS	MEASURING SPOONS	LINE INSERT PAN WITH LID			
PREPARATION	LL THE WORK AREA, EQUIMPENT, COOK OR STORAGE OF THIS PRODUCT ARE CL			RTHE			
CONTAMINANT	S!		0044 MENULLOCA				

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ITEN	SRIRACHA MAYON		ID#: LCSC - 79		
SHELF LIFE	ELF LIFE: DATE			SSUED: 9/23/2011	
			PO	RTIONS:1.5 oz	
	YIEL	D:2.3 - cup / 532 - n	nl 4.5 - cup / 1.07 - l	9 - cup / 2.1 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	12 - 1.5 oz	24 - 1.5 oz	48 - 1.5 oz	
	MAYONNAIGE KITCHEN HEAVY DUTY	0	h -+ / 0.40 l	b / 4 00 l	
	MAYONNAISE KITCHEN HEAVY DUTY SAUCE CHILI SRIRACHA	2 cup 1/4 cup	1 qt / 946 ml 1/2 cup	2 qt / 1.89 l 1 cup	
	SPICE SALT IODIZE TABLE	2 tsp	4 tsp	8 tsp	
		PREPAR	RATION		
STEP 1	In a stainless steel mixing bowl place all the into a pastry bag with a #9 star tip or using a bottle, label, date, initial and day dot. Store using the state of	funnel and a spatula	, transfer into a plastic squirt rigeration.		
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS	
	RUBBER SPATULA	FUNNEL	PASTRY BAGS	SQUEEZE BOTTLE	

ITE	M: VERDE TAMALE	SAUCE		ID#:LCSC	- 80
SHELF LIF	E:			DATE ISSUED: 9/23/2	011
				PORTIONS:4oz	
	YI	ELD:2 - qt /1.9 -	-1		
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	16 - 4oz			
			ı	1	
	PEPPER JALAPENO finely chopped, 1/8", pureed	1 cup			
	CHILLIES GREEN CANNED canned, in juice, pureed	0.4	I	I	
	WATER	3 cup			
	SPICE GARLIC GRANULATED	2 tsp			
	SPICE OREGANO LEAF	1 tsp			
	SPICE CUMIN GROUND	1/2 tsp			
	SPICE CORRIANDER	1/2 tsp			
	BASE CHICKEN	1/4 cup			
	WATER	1/4 cup			
	CORN STARCH	2 TBL		l	
			PARATION		
STEP 1	In a food processor with an 'S' blade attac				
STEP 2	In a medium sauce pot over medium heat base. Bring to a simmer and cook for 15 n		penos, green chilies, garl	ic, oregano, cumin, cori	ander and chicke
STEP 3	In a small mixing bowl, mix the corn starch Whisk rapidly into the simmering mix and			nooth and no lumps with	a wire whip
STEP 4	Remove from heat and place into an ice b			into line insert pans wit	h scorch bags an
	cover with lids or place into 4 oz microwav refrigeration.	eable containers	with lids. Label, date, initi	ial and day dot. Store u	nder 40°F/5°C
	NOTE: IF YOU ARE GOING TO USE THE	E SAUCE QUICK	LY THE SAUCE MAY BI	E IN A 6TH PAN WITH	A LONER AND
	HELD WARM FOR SERVICE	E	QUIPMENT		
	FOOD PROCESSOR WITH 'S' BI ADE A			WIRF WHIP	MIXING BOWL
		T T TOT III LITT			Minario Borri
	FOOD PROCESSOR WITH 'S' BLADE A LINE INSERT PAN WITH LID	TTACHMENT	SAUCE PAN CONTAINER WITH L	WIRE WHIP	MIXING E

CONTAMINANTS!

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	HARD ROCK CA	FE STANDARD RECIPE		
	DO NOT VARY FRO	OM THESE STANDA	ARDS	
ITEM	HRC BLUE CHEESE	ID#	LCSC - 82	
SHELF LIFE			DATE ISSUED	9/23/2011
			PORTIONS	2oz ladle
	YIELD	4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.8 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - 2oz ladle	32 - 2oz ladle	64 - 2oz ladle
DRESS - 02 DRESS - 03	BLUE CHEESE DRESSING RANCH DRESSING CHEESE BLUE CRUMBLES	2 cup 2 cup 2 TBL	1 qt / 946 ml 1 qt / 946 ml 1/4 cup	2 qt / 1.89 l 2 qt / 1.89 l 1/2 cup
STEP 1 STEP 2	Mix Blue Cheese Dressing, Ranch Dressing, until all ingredients are fully incorporated. Pour dressing into lined insert pans. Cover w			
	MEASURING CUPS W	IRE WHIP MEASURIN	IG SPOONS LINE IN	SERT PAN WITH LID
	STAINLESS STEEL MIXING BOWL S	PATULA		
	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAN			E

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	DO NOT VARY FR	ROM THESE STANDA	RDS	
ITEM	AVOCADO CREAM		ID#:LCSC - 84	
SHELF LIFE	2 DAYS		DATE ISSUED: 9/23/2011	
			PORTIONS: Tal	olespoon
	YIE	YIELD: 2 - cup / 473 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - TBL / 473 - ml		
		'	•	
	AVOCADO HASS CREAM SOUR JUICE LIME FRESH	8 oz / 227 g 1/2 cup 2 tsp		
<u>LSEAS - 22</u>	SWEET CHILI RUB SPICE SALT KOSHER	1 tsp 1/4 tsp		
		PREPARATION		
STEP 1	Combine all ingredients in food process v			
STEP 4	NOTE: BE SURE TO USE A SAFETY G Place into a line insert pan and cover with	n lid. Label, date, initial and EQUIPMENT	day dot. Store under 40°F	F/5°C refrigeration.
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	MEASURIN CUPS	G MEASURING SPOONS	CHEF KNIFE
	SAFETY GLOVE			

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	HARD ROCK CA	FE STANDARD RECI	PE					
	DO NOT VARY FRO	OM THESE STAN	<u>DARDS</u>					
ITEM	SPICY MAYONNAI	SE	ID#:	LCSC - 85				
SHELF LIFE	7 DAYS		DATE ISSUED:	9/23/2011				
			PORTIONS:	1 oz/30 ml				
	YIEL	D:4.5 - cup / 1.1 - I	9 - cup / 2.13 - I					
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	36 - 1 oz/30 ml	72 - 1 oz/30 ml					
	MAYONNAISE KITCHEN HEAVY DUTY SAUCE CHILI SRIRACHA	1 qt / 946 ml 1/2 cup	2 qt / 1.89 l 1 cup					
STEP 1 STEP 2	PREPARATION Place all ingredients into a mixing bowl and wisk until all ingredients are fully incorporated and smooth. Place into line insert pans with spatula. Cover with lid. label, date, initial and day dot. Place under 40°F/5°C refrigeration.							
	EQUIPMENT FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT MEASURING CUPS MEASURING SPOONS SPATULA LINE INSERT PAN WITH LID							
	WORK AREA, EQUIMPENT, COOKING U RAGE OF THIS PRODUCT ARE CLEAN, S							

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		HARD ROCK C			_		
ITEN		SE STANDARDS	i	ID#:LCSC	96		
SHELF LIFE		T AND SOUR	DAJE		DATE	ISSUED: 9/23/2	
SHEEL EN						RTIONS: 20 oz	.011
	-	YIEL	D:3 - gal / 1	1.4 - I			
	INGREDIENT		MEASUR				
	PORTIONS PER E	BATCH	19.2 - 20	oz			
				I		<u> </u>	
	SUGAR GRANULATED SUGAR GRANULATED VINEGAR WHITE VINEGAR WHITE SPICE SALT KOSHER		1 1/2 gal / 3 cup 2 gal / 7.5 1 qt / 946 2 cup	71			
STEP 1 STEP 2	Bring ingredients just to a bo Transfer to a clean storage of Label, date, initial and day do	container and co	over mediu ool in an ice 40°F.5°C	oath. When cool, plac			cover with lid.
	MEASURING SPOONS	MEASURIN	IG CUPS	QUART MEASUR	RE HE	AVY SAUCE PA	۸N
	WIRE WHIP	RUBBER S	PATULA	CAMBRO	LIN	E INSERT PAN	WITH LID

	•	ARD ROCK CAFE STA					
		T VARY FROM TH RA CRUZ SALSA	IESE STAINDA	AKDS	ID#:LCSC - 87		
SHELF		2 DAYS		D	ATE ISSUED: 9/23/2011		
SIILLI		ZDATO			PORTIONS: Fluid Oz		
					PORTIONS: Fluid 02		
		YIELD:3 - oz	: / 89 - ml				
	INGREDIEN	ITS MEA	SURE				
	PORTIONS PER	BATCH 3 - oz	z / 89 - ml				
<u>SOP - 14.1</u>	DICED TOMATO		227 g				
SOP - 22.1	RED ONION (SMALL DICE	E) 2 oz /					
SOP - 13	CHOPPED GREEN ONION						
	GARLIC FRESH PEPPER JALAPENO		tsp / 7 g				
	BEAN BLACK CANNED	1 oz /	26 g 170 g				
	OIL SALAD	2 TBI					
_SEAS - 22	SWEET CHILI RUB	2 tsp	-				
OLINO ZZ	JUICE LIME FRESH	2 TBI	_				
SOP - 31	CILANTRO (CHOPPED)	2 tsp	-				
			PREPARATION				
STEP 1	Combine all ingredients in			ıla until well	incorporated		
STEP 2		Combine all ingredients in a clean mixing bowl and mix with a spatula until well incorporated. Transfer into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrience tion.					
			EQUIPMENT				
	LARGE MIXING BOWL	MEASURING CUPS	QUART ME	ASURE	GREEN CUTTING BOAR	RD	
	CHEF KNIFE	SPATULA	CAMBRO		LINE INSERT PAN WITH	LID	

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	HARD ROCK (CAFE STANDARI	O RECIPE				
	DO NOT VARY F	ROM THESE	STANDA	RDS			
ITEM	SESAME GINGER MAY	SESAME GINGER MAYONNAISE			ID#	LCSC - 89	
SHELF LIFE	5 DAYS			D	ATE ISSUED	9/23/2011	
					PORTIONS	Fluid Oz	
	YIEL	D:76 - oz / 2.2 -	I	152 - oz / 4.	5 - I		
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	76 - oz / 2.25	- I	152 - oz / 4.	.5 - I		
	HERB BASIL FRESH GINGER FRESH ONION GREEN VINEGAR RICE WINE SAUCE SOY SPICE SALT KOSHER OIL SESAME DARK MAYONNAISE KITCHEN HEAVY DUTY	2 1/2 oz / 71 g 1 oz / 28 g 3/4 cup 1/4 cup 1/2 cup 1 TBL 3/4 cup 1 1/4 qt / 1.18		5 oz / 142 g 2 oz / 57 g 1 1/2 cup 1/2 cup 1 cup 2 TBL 1 1/2 cup 2 1/2 qt / 2.3	7 I		
STEP 1 STEP 2	Place all ingredients except mayo into a food smooth. Use a spatula to scrape down sides Place into line insert pans with spatula. Cove	d processor with a several times to er with lid. label, d	n 'S' blade. mix complet ate, initial a	ely. Then plac	ce in a mixing	bowl and wis	k in mayo.
	FOOD PROCESSOR WITH 'S' BLADE ATT		IPMENT	ING CUPS	MEASURING	CDOONE	SPATULA
	LINE INSERT PAN WITH LID	ACHIVIENT	PEELER	ING CUPS	WEASURING	SPOONS	SPATULA
	ALL THE WORK AREA, EQUIMPENT, COC ATION OR STORAGE OF THIS PRODUCT A TS!						

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	HARD ROCK O	CAFE STANDARD RECIPE		
	DO NOT VARY FI	ROM THESE STANDA	RDS	
ITEM	PONZU TERIYAKI	SAUCE	ID#:	LCSC - 91
SHELF LIFE	:		DATE ISSUED:	9/23/2011
			PORTIONS:	3 oz/89 ml
	YIE	LD:2 - qt /1.9 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	21.33 - 3 oz/89 ml		
<u>SOP - 31</u>	SAUCE HOISIN HONEY SAUCE SOY JUICE LIME FRESH SPICE PEPPER RED FLAKES CRUSH SPICE PEPPER BLACK COARSE GROUND CILANTRO (CHOPPED) GARLIC FRESH GINGER FRESH	1 qt / 946 ml 2 cup 1 cup 1/4 cup ED 2 tsp 1 TBL 1/2 cup 1 TBL 1 TBL		
STEP 1 STEP 2	Place all ingredients into a stainless stee Place into line insert pans and cover with			
	WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAN	•		

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ITEM	CAJUN MUST	ARD MAYO	NNAISE		ID#:LCSC - 92
SHELF LIFE	. 7	DAYS		DATE ISSU	JED: 9/23/2011
				PORTIC	DNS:Tablespoon
		YIELD	36 - TBL / 532 - ml	72 - TBL / 1.07 - I	108 - TBL / 1.6 - I
	INGREDIENTS		MEASURE		
	PORTIONS PER BATC	H	36 - TBL / 532 - ml	72 - TBL / 1.07 - I	108 - TBL / 1.6 - I
	MAYONNAISE KITCHEN HEAVY MUSTARD DIJON SPICE SEASONING CAJUN	DUTY	2 cup / 473 ml 1/4 cup 1 1/2 tsp	1 qt / 946 ml 1/2 cup 1 TBL	1 1/2 qt / 1.42 l 3/4 cup 5 tsp
STEP 1	Place all ingredients in a suitable sa spatula to scrape all the mayon refrigeration.			mix to incorporate. Place ir label, date, initial, and day	
	MIXING BOWL	WIRE \			MEASURING CUPS
	MEASURING SPOONS	SPATU	JLA		

	HARD ROCK	CAFE STANDARD RECIP	E	
	DO NOT VARY F	ROM THESE STAND	DARDS	
ITEM:	AGED BALSAMIC RE	DUCTION		ID#:LCSC - 93
SHELF LIFE:			DATE	ISSUED:9/23/2011
			PC	ORTIONS:Teaspoon
	YIE	LD:3 - cup / 710 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	144 - tsp / 710 - ml		
	VINEGAR BALSAMIC HONEY	1 qt / 946 ml 1 cup		
STEP 2	On a medium heat using an stainless stee Add the honey and stir with a wire whip to and place into lexan. Place into an ice bat Once cooled, place into a line insert pan.	fully incorporated. Cook fo h to cool completely.	d reduced by half. or 3 minutes and stir	•
	STAINLESS STEEL SAUCE PAN OR KE	TTLE WIRE W	HIP LEXAN LI	NE INSERT PAN WITH LID
PREPARATION OF CONTAMINANTS!	THE WORK AREA, EQUIMPENT, COOI S STORAGE OF THIS PRODUCT ARE CI	LEAN, SANITARY, AND F		

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		HARD ROCK	CAFE STANDARD R	RECIPE		
		DO NOT VARY F	ROM THESE ST	TANDAR	DS	
ITEM	:	PESTO MARSCAPON	IE SPREAD		ID#:	LCSC - 94
SHELF LIFE	:				DATE ISSUED:	5/2/2012
					PORTIONS:	Tablespoon
		YII	=LD: 2 - qt /1.9 - l			
	ll.	NGREDIENTS	MEASURE			
	PORT	IONS PER BATCH	128 - TBL / 1.8	19 - I		
	SAUCE PESTO		1 qt / 946 ml			
	CHEESE ROMA		1 cup 1 gt / 946 ml			
	OFFICE OF INFARC	50/11 OI1E	1 917 040 1111	ı	ļ	
			PREPARA	ATION		
STEP 1		redients in a stainless s				
STEP 2	Place into a line refrigeration.	insert pan with a spatu	la. Cover with lid, lab	el, date, in	itial and day dot. Store	e under 40A°F/5A°C
	· ·		EQUIPM	IENT		
	WIRE WHIP	STAINLESS STEEL N	IIXING BOWL	LINE I	NSERT PAN WITH LI	D SPATULA
INSURE THAT ALL THE PREPARATION OR STOIL CONTAMINANTS!						

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ITEM	CHIPOLTE M	IUSTARD	MAYO		ID#:	LCSC - 95
SHELF LIFE				I	DATE ISSUED:	9/23/2011
					PORTIONS:	Tablespoon
		YIELD	4 - cup / 946 - ml			
	INGREDIENTS		MEASURE			
	PORTIONS PER BATCH	1	64 - TBL / 946 - m	nl		
SOP - 45 SOP - 45	MAYONNAISE KITCHEN HEAVY I MUSTARD YELLOW GAL CHIPOTLE PEPPERS (PUREE) CHIPOTLE PEPPERS (PUREE)	DUTY	2 cup 2 cup 2 TBL 2 tsp	ATION		
STEP 1	Place all ingredients in a suitable si a spatula to scrape all the mayonna refrigeration.			lid, label, date, initial		
	MIXING BOWL	WIRE \		AINER WITH LID	MEA	SURING CUPS
	MEASURING SPOONS	SPATU	JLA			

ITEM	DO NOT VARY FR MARIE ROSE SAU		D#:LCSC - 97
SHELF LIFE			DATE ISSUED: 9/23/2011
OHEEL EN E			PORTIONS:2oz
	YIFI	D 19 - oz / 562 - ml	TOKTIONS.
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	9.5 - 2oz	
	MAYONNAISE KITCHEN HEAVY DUTY KETCHUP VOL PAK POUCH SAUCE WORCESTERSHIRE GAL SAUCE HOT FRANKS GAL JUICE LEMON FRESH	2 cup 1/4 cup 2 TBL 2 tsp 2 TBL	
STEP 1	In a large stainless steel bowl mix together t	PREPARATION	orcestershire hot sauce and lemon juice with a
, , , , , , , , , , , , , , , , , , ,	wire whip. Mix until fully incorporated.	ino mayormaloo, kotonap, w	orocoterorine not saude and terrior juice with t
STEP 2	Place into a line insert pan and cover with lice	d. Label, date, initial and day EQUIPMENT	dot. Store under 40°F/5°C refrigeration.
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	LINE INSERT PAN WITH LID

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		CAFE STANDARD RECIPE	
		ROM THESE STAND	
	WELSH RARE	BIT	ID#: LCSC - 98
SHE	LF LIFE:		DATE ISSUED: 9/23/2011
			PORTIONS: portion
	YI	⊒LD: 30 - #30 scoop	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - portion	
	BEER BOTTLE LONDON PRIDE FLOUR AP BUTTER SALTED MUSTARD COLEMANS DRY CHEESE CHEDDAR SHREDDED SAUCE WORCESTERSHIRE GAL EGG YOLKS SPICE SALT IODIZE TABLE SPICE PEPPER BLACK GROUND SPICE PAPRIKA	1 qt / 946 ml 1/2 cup 1 3/4 oz / 50 g 1 tsp 3 cup 2 TBL 2 Each 1/4 tsp 1/4 tsp	
STEP 1 STEP 2 STEP 3 STEP 4 STEP 5 STEP 6 STEP 7 STEP 8	Add the seasonings and stir to incorpora Put into suitabler receptacle and place in	d the flour to make a roux. wire whisk and cook for 5 m d, cheese and Worcestershiom heat and add the egg yote. Ito an ice bath to cool compand cover with lid. Label, d	re sauce olks. Stir with a wire whip to fully incorporate
	ILL THE WORK AREA, EQUIMPENT, COOKING OR STORAGE OF THIS PRODUCT ARE CLEAN	UTENSILS, AND CONTAI	NERS USED FOR THE

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		ARD ROCK CAFE STANDARD RE T VARY FROM THESE STA	-·· -	
	TEM: SAU	ICE MOUTARDE	ID#:LC	SC - 99
SHELF	LIFE:		DATE ISSUED: 9/2	3/2011
			PORTIONS:5 o	z/150 ml
		YIELD:8 - cup / 1.9 - I		
	INGREDIENT	S MEASURE		
	PORTIONS PER B	ATCH 12.8 - 5 oz/150 ml		
<u> HSC - 08.1</u>	SHALLOTS PEELED WINE KITCHEN HOUSE WH HERB TARRAGON FRESH MUSTARD GRAINED MUSTARD DIJON CREAM HEAVY WHIPPING BROWN SAUCE SPICE SALT IODIZE TABLE	1 cup ITE 2 cup 2 TBL 1/3 cup 1/2 cup 2 cup 2 cup 2 cup 1 1/2 tsp		
		PREPARAT	ΓΙΟΝ	
STEP 1 STEP 2 STEP 3 STEP 4 STEP 5 STEP 6 STEP 7	bring to boil and let it reduce in a mixing bowl add brown sa add to the reduccion, cook it add the heavy cream and let add salt and take off the heat Place into an ice bath to cool.	auce , dijon mustard and grain must for 5 minutes it reduce for 2 minutes	ard stir it . oz in plastic container cover with a li	d. place in a sheet
	MEDIUM SAUCE POT	MEASURING SPOONS	CONTAINER WITH LID	WIRE WHIP
	MEASURING CUPS	LINE INSERT PAN WITH LID		

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ITEM		FROM THESE STAND <i>!</i> Chup	11120	ID#:LCSC- 88
SHELF LIFE			DATE IS	SSUED: 9/23/2011
			POR	TIONS: Cup
	Y	ELD:1 - cup / 237 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - cup / 237 - ml		
			i	
	KETCHUP VOL PAK POUCH FLAVORING LIQUID SMOKE	2 cup 2 tsp		
		PREPARATION		
STEP 1 STEP 2	Place ketchup in a mixing bowl Wisk in Using a spatula, lace into line insert par		10°F/5°C refriç	geration.
	MEASURING CUPS	MEASURING SPOONS	SPATULA LII	NE INSERT PAN WITH LID
	STAINLESS STEEL MIXING BOWL			

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	TEM: CHINESE DRES	CINC	ID" I DDESS 45
		SING	ID#:LDRESS - 15
SHELF	LIFE 4 DAYS		DATE ISSUED: 9/23/2011
			PORTIONS:3 oz
	YIE	LD: 32 - 3 oz	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 3 oz	
		•	•
	SUGAR GRANULATED	1 1/4 cup	
	SPICE MUSTARD DRY	3/4 cup	
	SPICE GINGER GROUND	1 TBL	
OD 04	VINEGAR RED WINE	3 cup	
OP - 31	CILANTRO (CHOPPED) OIL SALAD	1 1/2 oz / 43 g	
	OIL SALAD OIL SESAME DARK	1 1/2 qt / 1.42 l 3/4 cup	
	SPICE PEPPER BLACK GROUND	1 TBL	
	SAUCE SOY	2 1/4 cup	
	SAUCE CHILI	1 TBL	
	PEANUT BUTTER CREAMY	1 1/4 cup	
	JUICE LIME FRESH	1/4 cup	
	HONEY	2 TBL	
	OIL OLIVE PURE	1/4 cup	I
		PREPARATION	
STEP 1	Combine all ingredients in a suitable size		ess until dressing is well mixed and the
	cilantro is finely chopped.	5 - 71	9
STEP 2	Transfer to s suitable size storage contai 40°F/5°C refrigeration.	ner. Cover, label, date, initial, and da	ay dot. Rotate and store under
	40A 175A C lemgeration.	EQUIPMENT	
	LARGE MIXING BOWL	BERMIXER	SPATULA
		22/\210	5 5

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	DO NOT VARY F	ROM THESE STANDARD	DS .
ITE	M: SPINACH SALAD DE	RESSING	ID#:LDRESS - 19
SHELF LII	7 DAYS		DATE ISSUED: 9/23/2011
			PORTIONS: Fluid Oz
	YIE	LD:1.3 - qt / 1.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - oz / 1.18 - I	
SOP - 13 -CSC - 25	VINEGAR RICE WINE SPICE CHINESE FIVE SPICE CHOPPED GREEN ONIONS SPICE CHIVES FREEZEDRIED SPICE PEPPER WHITE GROUND LIME GINGER SAUCE (SCRATCH) SPICE GARLIC GRANULATED SPICE SALT IODIZE TABLE JUICE LIME FRESH SPICE GINGER GROUND OIL OLIVE PURE	1 1/2 cup 3/4 tsp 1 1/2 oz / 43 g 2 TBL 2 1/4 tsp 3 TBL 3/4 tsp 1 1/2 tsp 1/3 cup 1 1/2 tsp 3 cup	
STEP 1 STEP 2	Incorporate all ingredients except olive of With the bermixer running, slowly add the NOTE: oLIVE OIL SHOULD BE ADDED PROPERLY EMULSIFIED.	e olive oil. Mix until the olive oil is	
TEP 3	Place in a line insert pan Cover with lid,	label, date, initial, and day dot. SEQUIPMENT	Store under 40°F/5°C refrigeration.
	MEASURING CUPS	MEASURING SPOONS	BERMIXER LEXAN
	LINE INSERT PAN WITH LID		

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ITEM	DILL DRESSING	DILL DRESSING		LDRESS - 22	
SHELF LIFE	4 DAYS		DATE ISSUED	9/23/2011	
			PORTIONS	Tablespoon	
	YIEL	D: <mark>26 - oz / 769 - ml</mark>	52 - oz / 1.54 - I		
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	52 - TBL / 769 - ml	104 - TBL / 1.54 - I		
	WATER SUGAR GRANULATED SPICE SALT KOSHER VINEGAR RICE WINE SPICE DILL DRIED	1 1/2 cup / 355 ml 3/4 cup 2 TBL 1 1/2 cup / 355 ml 1 TBL	3 cup / 710 ml 1 1/2 cup 1/4 cup 3 cup / 710 ml 2 TBL		
STEP 1 STEP 2 STEP 3 STEP 4 STEP 5 STEP 6	PREPARATION Pour water into a small sauce pot and bring to a boil. While water comes to a boil measure out the sugar and salt into a plastic container. Add the boiling water to the sugar & salt mixture and stir until the salt and sugar are completely dissolved. Add the vinegar to the sugar, salt & water mixture and stir to combine. Add the dill and stir to combine. Place into proper container. Cover with lid, label, initial, date, and day dot. Store under 40°F / 5°C refrigeration. EQUIPMENT				
	SAUCE POT MEASURING CUPS WIRE WHIP	MEASURING SP	OONS CONTAI	NER WITH LID	

CONTAMINANTS!

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		OCK CAFE STANDARD REC	··· -				
IT-N		RY FROM THESE STA		ID# I DDE00 .00			
ITEM				ID#:LDRESS - 23			
SHELF LIFE	3 DA	YS	DATE ISSU	IED: 9/23/2011			
			PORTIO	NS: <mark>Cup</mark>			
		YIELD: 6 - cup / 1.4 - I	12 - cup / 2.84 - I	18 - cup / 4.3 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	6 - cup / 1.42 - I	12 - cup / 2.84 - I	18 - cup / 4.26 - I			
<u>LCSC - 39</u>	VINEGAR RED WINE OLIVE TAPENADE	1 qt / 946 ml 1 cup	2 qt / 1.89 l 2 cup	3 qt / 2.84 l 3 cup			
	SPICE SALT KOSHER	1 tsp	2 tsp	1 TBL			
	SPICE PEPPER WHITE GROUND SUGAR GRANULATED	1 tsp	2 tsp	1 TBL 1 TBL			
	SPICE GARLIC POWDER	1 tsp 1 tsp	2 tsp 2 tsp	1 TBL			
	OIL OLIVE PURE	3 cup	1 1/2 qt / 1.42 l	2 1/4 qt / 2.13 l			
		PREPARAT	TION				
STEP 1	Combine the first six ingredients in a						
STEP 2	Using a Bermixer or blender, blend the in a steady stream.			der is running add the olive o			
STEP 3	When all of the olive oil has been add	led pour the vinaigrette into a	line insert pan and cover wit	th lid. Label, initial, date, and			
	day dot. Store under 40°F/5°C refi						
	NOTE: REMOVE THE VINAIGRETTE FROM THE REFRIGERATOR AND HOLD AT ROOM TEMPERATURE 1 HOUR PRIOR TO SERVICE.						
	NOTE: THIS VINAIGRETTE WILL S VINAIGRETTE EACH TIME IT IS US	EPARATE OVER TIME. IT IS		GOROUSLY STIR THE			
	VINAIGRETTE EACH TIME IT 15 05	EQUIPME	NT				
	MEASURING CUPS MEA	SURING SPOONS	CONTAINER WITH LID	WIRE WHIP			
	MIXING BOWL		OOM / MINER WITH EID	***************************************			
	MIN MITO DOTTE						

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	DO NOT VARY FRO	M THESE STANDA	ARDS		
ITEM	RASPBERRY VINAIGRE	ETTE	ID#:I	LDRESS - 33	
SHELF LIFE	5 DAYS		DATE ISSUED:	9/23/2011	
			PORTIONS:	Cup	
	YIELD:	1 - cup / 237 - ml			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - cup / 237 - ml			
	VINEGAR CIDER APPLE VINEGAR BALSAMIC WHITE MUSTARD DIJON HONEY SUGAR GRANULATED	1/2 cup 1/4 cup 1/4 cup 1 TBL 1 TBL 1 TBL 1/4 cup			
0750	5.	PREPARATION		. 5	
STEP 1	Place all ingredients except the vegetable oil ingredients are smooth and fully incorporated.		vith the 'S' blade attachment	t. Blend until all	
STEP 2 STEP 3	Slowly add the vegetable oil to the mixture and mix until all ingredients are fully incorporated. Place into line insert pans. Use a spatula to remove all of the dressing from the bowl. Cover with lids, label, date, initial, and day dot. Store under 40ŰF/5ŰC EQUIPMENT				
	FOOD PROCESSOR WITH 'S' BLADE ATTA	ACHMENT SPATULA	MEASURING SPOONS	MEASURING CUPS	
	LINE INSERT PAN WITH LID				

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	HARD ROCK	CAFE STANDA	RD RECIPE			
	DO NOT VARY	FROM THESE	STANDAF	RDS		
ITEM		EARS		ID#:LDRESS - 34		LDRESS - 34
SHELF LIFE					DATE ISSUED:	9/23/2011
					PORTIONS:	Cup
	YIEI	D:4 - cup / 946	- ml			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	4 - cup / 946	- ml			
<u>BKRY - 19</u>	WINE KITCHEN HOUSE WHITE SIMPLE SYRUP SPICE CINNAMON STICKS HONEY EXTRACT VANILLA PEARS BARTLETT	1 cup 1 qt / 946 ml 2 stick 1/4 cup 2 TBL 6 Each				
STEP 1	Place all ingredients except pears into a smapears into liquid. Bring back to boil and then toothpick to test the tenderness of the pears. refrigeration to cool. Pour the poaching liquid NOTE: TOOTHPICK SHOULD PENETRATI	all sauce pot over reduce to a simm Remove pears fr I into a lexan and E THE PEAR WIT	er. Let simmer om the liquid a place into an i	r for 20 minute and place onto ice bath to coo	es or until pears o a sheet pan. I ol completely.	s are tender. Use a Place under 40°F/5°C
STEP 2	Once the pear are cooled completely, cut pe with lids, label, date, initial and day dot. Store	ars in half. Cut the e under 40°F/5Â	°C refrigeratio		al sections. Pla	ce into line insert pans
STEP 3	NOTE: BE SURE TO USE SAFETY GLOVE Once the poaching liquid is cooled complete	ly, place into a su		er and reserve	for the pear dr	essing.
	SAUCE PAN	WIRE WHIP	MEASURIN	IG CUPS	MEASUF	RING SPOONS
	LINE INSERT PAN WITH LID	KNIFE	SAFETY GI	LOVE		
THE PREP	HAT ALL THE WORK AREA, EQUIMPENT, OF ARATION OR STORAGE OF THIS PRODUCTION. NANTS!		SANÍTARY, A	ND FREE FR		

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ITEM	PEAR D	RESSING		ID#:LDRESS - 35		
SHELF LIFE	5 [DAYS	DATE	ISSUED: 9/23/2011		
			P	ORTIONS: 2oz ladle		
		YIELD:3 - cup / 710	- ml			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATC	H 12 - 2oz ladle)			
		•	•	•		
LDRESS - 34	POACHING OF PEARS	2 cup				
	PEARS BARTLETT MUSTARD DIJON	8 oz / 227 g 2 TBI				
	WOOTARD DISCIN	ZIDL	ļ.	.		
		PREPA	ARATION			
STEP 1	Place all ingredients into the food	processor with the 'S' blac	de attachment. Blend until a	all ingredients are smooth and full		
STEP 2		incorporated. Place into line insert pans. Use a spatula to remove all of the sauce from the bowl. Cover with lids, label, date, initial and				
012. 2	day dot. Store under 40°F/5°C	day dot. Store under 40°F/5°C refrigeration.				
		EQUI	PMENT			
	FOOD PROCESSOR	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS		
	LINE INSERT PAN WITH LID					

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		CAFE STANDARD		
	DO NOT VARY F		STANDARDS	
	PAELLA DRES	SING		ID#: LDRESS - 36
SHEL	F LIFE: 7 DAYS		DATE ISS	SUED: 9/23/2011
			PORTI	ONS: <mark>1 2 OZ</mark>
	Y	ELD: 1 - qt / 946 -	ml	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - 1 2 OZ		
			i	i
	OIL OLIVE PURE	1/4 cup		
	SPICE PAPRIKA SPICE PEPPER BLACK GROUND	2 TBL 2 TBL		
	SPICE PEPPER BLACK GROUND SPICE OREGANO GROUND	2 TBL 2 TBL		
	SPICE OREGANO GROUND SPICE THYME WHOLE	2 TBL		
	SPICE TITIME WHOLE SPICE PARSLEY FLAKES	2 TBL		
	WINE SHERRY KITCHEN	1 cup		
	WINE KITCHEN HOUSE RED	1 cup		
LCSC - 62	COLD MUSTARD SAUCE	2 cup		
	SPICE SALT IODIZE TABLE	1 TBL		
		PREPA	RATION	
STEP 1	In a small sauce pot, warm olive oil, ad-			brown.
STEP 2	Turn off heat, add spices, stir and set for			
STEP 3	Add Sherry and red wine; bring back to		inute. Remove from heat and	d let cool.
STEP 4	Add mustard sauce and salt. Stir to inco completely.			
STEP 5	Once cooled, place into line insert pans refrigeration.	and cover with lid.	Label, date, initial, and day	dot. Store under 40°F/5°C
	G	EQUIP	PMENT	
	SAUCE POT K	ITCHEN SPOON	MEASURING SPOONS	MEASURING CUPS
	LINE INSERT PAN WITH LID			
INSURE THAT AL	L THE WORK AREA, EQUIMPENT, COOKING	UTENSILS, AND	CONTAINERS USED FOR	THE
	R STORAGE OF THIS PRODUCT ARE CLEA			
CONTAMINANTS!				

CONTAMINANTS!

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	=	CAFE STANDARD RECIP	_			
	DO NOT VARY F	ROM THESE STAND	DARDS			
ITEM	ORANGE VINAIG	RETTE		D#:LDRESS - 37		
SHELF LIFE	5 DAYS		DATE ISSU	ED:9/23/2011		
			PORTIO	NS:Fluid Oz		
	YII	ELD: 2.5 - cup / 591 - ml	5 - cup / 1.18 - I	10 - cup / 2.4 - I		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	20 - oz / 591 - ml	40 - oz / 1.18 - I	80 - oz / 2.37 - l		
	ORANGES	0.25 zest	0.5 zest	1 zest		
	JUICE ORANGE	1 cup	2 cup	1 qt / 946 ml		
	VINEGAR BALSAMIC WHITE	1/4 cup	1/2 cup	1 cup		
	HONEY	1/4 cup	1/2 cup	1 cup		
	GARLIC FRESH	2 tsp	4 tsp	8 tsp		
	OIL OLIVE PURE	1 1/2 cup	β сир	1 1/2 qt / 1.42 l		
		PROCEDURE				
STEP 1	Place all ingredients except olive oil into incorporated.	a food processor with an 'S	S' blade attachment. Mix	x until all ingredients are fully		
STEP 2	Slowly add the olive oil into the food prod	cessor until all of the ingred	lients are fully incorpora	ated.		
STEP 3	Pour the dressing into a line insert pan u	ısing a spatula.				
	Cover, label, date, ir	nitial, and day dot. Store ι	ınder 40°F/5°C refr	igeration.		
	NOTE: INGREDIENTS WILL SETTLÉ IN THE DRESSING. DRESSING WILL NEED TO MIXED WITH A WIRE WHIP AT TIME OF SERVICE.					
		EQUIPMENT				
	FOOD PROCESSOR WITH 'S' BLADE	ATTACHMENT MEASUR	RING SPOONS MEAS	URING CUPS WIRE WHIP		
	LINE INSERT PAN WITH LID					
INSURE THAT ALL TH	IE WORK AREA, EQUIMPENT, COOKIN	IG UTENSII S. AND CONT	TAINERS USED FOR T	'HF		
	ORAGE OF THIS PRODUCT ARE CLE					

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	HARD ROCK CA	FE STANDARD RECIP	PE	
	DO NOT VARY FRO	OM THESE STANI	DARDS	
ITE	MANGO DRESSING	G		D#:LDRESS - 38
SHELF LIF	5 DAYS		DATE ISSU	ED: <mark>9/23/2011</mark>
			PORTIO	NS:1/2 oz/15 ml
	YIELD	3 - cup / 710 - ml	6 - cup / 1.42 - I	9 - cup / 2.1 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	48 - 1/2 oz/15 ml	96 - 1/2 oz/15 ml	144 - 1/2 oz/15 ml
<u>LCSC - 46</u>	MANGO TIDBIT IQF VINEGAR RICE WINE GARLIC FRESH SAUCE SOY HONEY OIL SESAME DARK MUSTARD DIJON SPICE PEPPER RED FLAKES CRUSHED GRILLED PINEAPPLE (DICED) OIL SALAD	1 1/2 cup 1/3 cup 1 TBL 3 TBL 3 TBL 5 tsp 1 1/2 tsp 1/4 tsp 1/4 cup 3/4 cup	3 cup 3/4 cup 2 TBL 1/3 cup 1/3 cup 3 TBL 1 TBL 1/2 tsp 1/2 cup 1 1/2 cup	1 1/4 qt / 1.07 l 1 1/4 cup 3 TBL 1/2 cup 1/2 cup 1/4 cup 5 tsp 3/4 tsp 3/4 cup 2 1/4 cup
STEP 1 STEP 2 STEP 3	Place all ingredients except the vegetable oil ingredients are smooth and fully incorporated Slowly add the vegetable oil to the mixture at Place into line insert pans. Use a spatula to refer to the second	d. nd mix until all ingredie	or with the 'S' blade attach	
	and day dot. Store under 40°F/5°C	EQUIPMENT		
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID			

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ITE	M: DRESSING BLACK	PEPPER		ID#:LDRESS	S - 40
SHELF LIF	E:		DATE	ISSUED: 9/23/201	1
			PO	RTIONS:3oz	
	YIE	LD: 4.5 - qt / 4.3 - l	9 - qt / 8.52 - I		
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	48 - 3oz	96 - 3oz		
TEP 1 TEP 2	VINEGAR RICE WINE SUGAR GRANULATED SPICE SALT KOSHER SPICE PEPPER BLACK GROUND OIL SESAME DARK OIL CANOLA OIL CANOLA In a clean stainless steel mixing bowl com Slow drizzle in both oils while continuing to Place into line insert pans and cover with	o mix until all the oil has b	alt and pepper. Blend u een emulsified d day dot. Store at roor	g until uniform using	a wire whip.
	STAINLESS STEEL MIXING BOWL	MEASURING CI		WIRE WHIP	CAMBRO
	RUBBER SPATULA	LINE INSERT PA	AN WITH LID		

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		OCK CAFE STANDARI RY FROM THESE	-		
_ITEM			STANDARDS	ID#	LFILL - 03
ITEM SHELI		ILLING		IU#	LFILL - U3
LIFE		S		DATE ISSUED	3/23/2012
				PORTIONS	slices
		YIELD:1 - pie			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	6 - slices			
000 004	DAGTA GAVATARRI	0.11.7.007	ı		1
SOP - 20.4	PASTA CAVATAPPI CHEESE RICOTTA	2 lb / 907 g			
	CHEESE ROMANO GRATED	1 cup 1/2 cup			
	CHEESE MOZZARELLA FRESH	1/2 cup			
	OIL OLIVE PURE	2 TBL			
	GARLIC IN OIL	1 TBL			
VEG - 07	FAJITA ONIONS AND PEPPERS	2 cup			
VEG - 09	SAUTEED MERLOT MUSHROOMS	1/2 cup			
<u>VLG - 09</u>	TOMATO DICED CANNED	3 cup			
	SPICE OREGANO GROUND	1/2 tsp			
	SPICE PEPPER RED FLAKES CRUSHI				
IMEΔT - 38	SEASONED MEAT	3 cup			
CSC - 17	ALFREDO SAUCE (SCRATCH)	3/4 cup / 177 m	N.		
<u> </u>	SAUCE PIZZA CANNED	3/4 cup / 177 m			
	CHEESE MOZZARELLA FRESH	6 3/4 oz / 191 g			
	CHEESE MOZZARELLA FRESH	1 1/2 cup	,		
		_			
STEP 1	Combine cooks dispersed above in a		paration		
-	Combine cooked pasta and cheese in a				
STEP 2	In a saute pan or stock pot with olive oil				
CTED 0	oregano, and red pepper flakes. Cook u				
STEP 3	In a hotel pan, add seasoned meat, past		ies with diced tomatoe	s, airredo sauce, a	and pizza sauce. Mix with
OTED 4	kitchen spoon until all ingredients are ful				Di o (
STEP 4	Spray the inside of a spring form pan wit				
	pasta filling into the spring form pan. Ger				
	pasta filling, completely covering the mix	ture. Cover the top of t	he pasta pie with shred	ided Mozzarella c	heese completely coverir
	the pie.			1.0	
STEP 5	Place the pasta pie in the spring form pa			//A°C oven for 1	u minutes or until cheese
OTED 6	a golden brown. Remove from oven and			. 11 fm	Salaras (bara da 1
STEP 6	Once cooled, using a chef knife, cut arou				
	pan and remove the ring. Cut the pasta i			piece into large po	ortion boat and cover with
	plastic wrap. Label, date, initial, and day				
	LARGE MIXING BOWL SAI	EQU JTE PAN	IIPMENT HOTEL PAN		SPOON
				OONS	
		ASURING CUPS	MEASURING SP	OON2	PLASTIC WRAP
	PORTION BAGS				
NSURE TH	IAT ALL THE WORK AREA, EQUIMPEN	T. COOKING UTENSI	LS. AND CONTAINER	S USED FOR	

CONTAMINANTS!

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			E STANDARD RI				
			M THESE ST.	ANDARDS			
ITEM		SKIN FILLIN	G		ID#: LFILL - 14		
SHELF LIFE	2	DAYS			DATE	ISSUED: 9/2	3/2011
					PO	RTIONS: 6 o	z/170 g
		YIELD:	5.3 - lb / 2.4 - Kil	og			
	INGREDIENTS		MEASURE				
	PORTIONS PER BATO	CH	14 - 6 oz/170 g				
<u>VEG - 15</u>	POTATO SKINS WHITE CHEDDAR MASHED POT hot, 140°F/60°C		14 Each 2 qt / 1.89 l				
<u>LTO MEAT -</u> 06.2	CREAM SOUR BACON DICING (1/4")		1 cup 1 cup				
<u>SOP - 13</u>	1/4" chopped CHOPPED GREEN ONIONS 1/16" cut	2	2/3 cup	İ		İ	·
	CHEESE ROMANO GRATED CREAM HEAVY WHIPPING		1 cup 2 TBL				
STEP 1	PREPARATION Place potatoes and all ingredients into a stainless steel mixing bowl. Using a spatula, fold all ingredients until fully incorporated. NOTE: FOR LARGER BATCHES, USE THE HOBART MIXER WITH PADDLE ATTACHMENT AND MIX ON LOW SPEED UNTIL ALL INGREDIENTS ARE FULLY INCORPORATED.				,		
STEP 2	Place the hot potato mixture into a come out of the tip.	a pastry bag w	ith a large star tip	` ,	•	Ü	mixture is ready to
STEP 3	NOTE: BE SURE STAR TIP PRONGS ARE WIDE OPEN SO MIXTURE CAN FLOW EASILY. Place skin on a level surface. Starting at one end, pipe the mixture in a small oval pattern and pipe evenly to the other end. The potato and filling should weigh 6 oz/170 g each. NOTE: FOR ROUNDED POTATO BOTTOMS, CAREFULLY USE A CHEF KNIFE TO LEVEL THE BOTTOM OF THE SKIN						
STEP 4	TO STABALIZE WHEN FILLING. BOTH THE POTATO AND FILLING NEEDS TO WEIGH 6 OZ/170 G. Place finished potatoes on a sheet pan. Place frill picks in a few potatoes before covering with plastic wrap to protect potatoes Label, date, inital and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT						
	STAINLESS STEEL MIXING BOWL	HOBART MIX	KER W/PADDLE A NTS	AND BALLOON	N	SPATULA	MEASURING CUPS
	MEASURING SPOONS	PASTRY BAC	GS			CHEF KNIFE	PLASTIC WRAP
	SHEET PANS	FRILL PICKS	•				
				RY, AND FRE			

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	HARD ROCK CAFE STANDARD RECIPE					
		0				
	DO NOT VARY FI	ROM THESE STANDAI	RDS			
ITEM	CRAB CAKE FILLI	ID#:LFILL - 16				
SHELF LIFE	2 DAYS		DATE ISSUED:	9/23/2011		
		PORTIONS:	#10 scoop			
	YIELI	D:1.5 - qt /1.4 - I				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	15 - #10 scoop				
LCSC - 18 MISC - 22 SOP - 19	CRAB MEAT LUMP JUMBO CRAB CAKE FILLING SAUCE KID JIMI TENDERSTIX BREADING CHOPPED PARSLEY	2 lb / 907 g 1 cup 1 cup 3 TBL				
STEP 1 STEP 2	PREPARATION Place crab meat into a suitable stainless mixing bowl. Place crab cake filling sauce, breadcrumbs & parsley over the crabmeat. Using gloved hands, very gently FOLD the ingredients until they are fully incorporated. Try not to break up the large lump crabmeat. Place into a line insert pan Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5ŰC for 1 hour before service to let mixture set up. EQUIPMENT					
		RAGE CONTAINER WITH L	LID RUBBER SPATULA	MEASURING CUPS		
	MEASURING SPOONS KITCHEN SPOON INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM					

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ITE	M: MINI TRIFFL	.E	ID#: LFILL - 18
SHELF LII	E: 3 DAYS		DATE ISSUED: 9/23/2011
			PORTIONS: Each
	YIE	ELD:1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	
	CAKE LB	4 cubes	
	1/2" diced		
	RASPBERRY FRESH	2 raspberry	
1000 00	BLUEBERRIES FRESH	2 blueberry	
LCSC - 96	JELLY FOR TRIFFLE	1 2 oz/59ml	
FILL - 08	MINI CREME BRULEE	1/4 cup / 59 ml	
MISC - 02	WHIPPED CREAM	2 TBL / 30 ml	
		PREPARATION	
STEP 1	Put the fruit and cake into the bottom of	the mini dessert glass.	
STEP 2	Pour the jelly on top (wait until the jelly h	nas nearly set before pouring	g over)
STEP 3	Pipe the brulee mix using a star nozzle.		
STEP 4	Pipe the cream on top and smooth over		
STEP 5	Cover with plastic wrap. Store under 40	°F/5°C refrigeration. EQUIPMENT	
	SQUIRT BOTTLE	#9 STAR TIP	PLASTIC WRAP

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ITEN	VEGETABLE STO	OCK SCRATCH		ID#:LHSC - 1.2	
SHELF LIFE	3 DA'	YS		DATE ISSUED: 9/23/2011	
				PORTIONS: Gallon	
		YIELD: 1.5 - gal / 5.7 -	I		
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1.5 - gal / 5.68	- 1		
	CARROT	8 oz / 227 g		1	
	rough chopped CELERY	8 oz / 227 g		1	
	heads, rough chopped ONION YELLOW	1 lb / 454 g		1	
	peeled, rough chopped GARLIC FRESH fresh chopped	3 TBL		Ī	
	HERB PARSLEY FRESH fresh, chopped	1/4 cup		1	
	TOMATO VINE RIPE 4X5 fresh, chopped	12 oz / 340 g		Ī	
	WATER SPICE SALT KOSHER	1 1/2 gal / 5.68 l 1 TBL			
	SPICE PEPPER CRACKED SPICE BAY LEAVES	1 tsp 2 leaf			
	SPICE THYME GROUND	1/2 tsp	l		
		PREPA	RATION		
TEP 1 TEP 2	Combine all ingredients in an appropria Bring to a boil and then simmer for 45 r	ninutes		and and help with a forest constraint	
STEP 3	3 Strain stock through a colander into a suitable size storage container. Place in an ice bath and bring the temperature 40°F/5°C. Stir the stock occasionally to help cool the produce to 40°F/5°C. Place into a line insert pan. Cover w date, initial, and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT				:h lid, lab
	STOCK POT	WIRE WHIP	CHINA CAP	MEASURING CUPS	
	MEASURING SPOONS				

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	DO NOT VARY FRO	M THESE STANDA		
ITEM		UCE	ID:	#:LHSC - 10
SHELF LIFE			DATE ISSUED: 9/23/2011	
			PORTIONS	6 oz
	YIELD	2.5 - gal / 9.5 - I	5 - gal / 18.93 - I	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	53.33 - 6 oz	106.67 - 6 oz	
	PORK BACON RAW	1 lb / 454 g	2 lb / 907 g	1
	14 to 18 count, raw, smoked, 1/4" diced	, g	⊢ / 00. g	I
	BUTTER UNSALTED	8 oz / 227 g	1 lb / 454 g	
	GARLIC IN OIL	1 cup	2 cup	
SOP - 22.5	ONIONS 1/4" DICE	3 cup	1 1/2 qt / 1.42 l	
SOP - 14.2	DICED GREEN PEPPERS	2 cup	1 gt / 946 ml	
/FG - 06.2	CELERY (MEDIUM DICE)	2 cup	1 at / 946 ml	
SOP - 13	CHOPPED GREEN ONIONS	2 cup	1 qt / 946 ml	
301 13	FLOUR AP	1 1/2 cup	3 cup	
	WATER	1 gal / 3.79 l	2 gal / 7.57 l	
	hot	1 gai / 0.701	2 gai / 7.07 i	l
	BASE CHICKEN	1 cup	2 cup	
	TOMATO PUREE CANNED	1 1/4 gal / 4.73 l	2 1/2 gal / 9.46 l	
	(FOR DOUBLE CONCENTRATED PUREE, USE			ı
	SAUCE WORCESTERSHIRE GAL	1/4 cup	1/2 cup	1
		•	•	
	SUGAR GRANULATED	1/2 cup	1 cup	
	SPICE BASIL DRY	1/4 cup	1/2 cup	
	SPICE OREGANO LEAF	1/4 cup	1/2 cup	
	SPICE CUMIN GROUND	2 TBL	1/4 cup	
	SPICE PEPPER BLACK GROUND	2 TBL	1/4 cup	
	SAUCE HOT FRANKS GAL	1 TBL	2 TBL	
	SPICE PEPPER CAYENNE	1 TBL	2 TBL	
SOP - 45	CHIPOTLE PEPPERS (PUREE)	1 TBL	2 TBL	
SEAS - 19	SPICE SEASON SALT LAWRYS	2 tsp	4 tsp	
<u> </u>	SPICE BAY LEAVES	6 leaf	12 leaf	
	SPICE BAT LEAVES SPICE THYME WHOLE	2 TBL		
	SPICE THTME WHOLE	2 IBL	1/4 cup	
		PREPERATION		
STEP 1	In a heavy duty stock pot place diced bacon over NOTE: DO NOT BURN BACON, COOKING PRO	medium neat. Cook bacor	and stir until the fat is rend	erea out.
	FAT WILL BE RENDERED OUT WHEN THE FA			IUW HEATK. THE BACO
STEP 2	Add butter and garlic and let cook for 3 minutes.			TTED
STEP 2 STEP 3				
	Add onion, peppers, celery and green onions. Co			
SIEP 4	Slowly add flour and stir to form a roux. Cook for			
STEP 5	In a large measuring jug, dissolve chicken base in			owly add chicken stock 1
	at a time to temper roux. Stir constantly until roux			
	NOTE: STIR ROUX CONSTANTLY UNTIL SMO			
STEP 6	Add tomato puree, Worcestershire sauce and fully			
STEP 7	Add the remaining ingredients and incorporate with	tha wire whip. Bring to a fι	ıll simmer for 20 minutes. R	emove from heat. Place
	into a bath and cool to 40°F/5°C. Stir sauce ev	ery 5 minutes to cool ever	nly and quickly. Once cooled	I, transer into line insert
	pans, cover with lid, label, date, initial, and day do			
	NOTE: BE SURE TO REMOVE ALL BAY LEAVI			
		EQUIPMENT		
	STOCK POT WIRE WHIP	G	ALLON MEASURE M	MEASURING CUPS
	MEASURING SPOONS LINE INSERT P	AN WITH LID		
NSURE TH	AT ALL THE WORK AREA. EQUIMPENT. COOK	ING UTENSILS, AND CO	NTAINERS USED FOR	
	AT ALL THE WORK AREA, EQUIMPENT, COOK RATION OR STORAGE OF THIS PRODUCT AR ANTS!			

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		DO NOT VARY FF	AFE STANDARD REC ROM THESE STAI		
ITEM	:	PIZZA SAUCE			ID#:LHSC - 11.1
SHELF LIFE	:	4 DAYS		DATE	ISSUED:9/23/2011
					ORTIONS:1.5 GAL
		YIEL	D:1 - 1.5 GAL		
	I	NGREDIENTS	MEASURE		
	PORT	IONS PER BATCH	1 - 1.5 GAL		
	OIL OLIVE PUR	E	1/4 cup		ı
SOP - 22.15	YELLOW ONION		8 oz / 227 g		
	GARLIC PEELE		2 oz / 57 g		
		BLACK GROUND RED FLAKES CRUSHED	3 TBL		
	SPICE PEPPER SPICE OREGAN		3/4 tsp 2 TBL		
	SPICE BASIL DI		2 TBL		
	SAUCE PIZZA C		2 #10 CAN 0		
	SPICE SALT KO	SHER	4 tsp		
	SUGAR GRANU	LATED	2 TBL		I
			PREPARAT		
STEP 1	are translucent.		tock pot over medium	heat. Add the onions a	nd cook for 4 minutes until onions
STEP 2		BURN THE ONIONS.	agano and basil Stirto	incorporate and reduc	e heat. Cover and cook for 2
OTET 2	minutes.	iack pepper, red pepper, ore	gano and basii. Stil to	incorporate and reduc	e fleat. Cover and cook for 2
STEP 3		pizza sauce, kosher salt and inutes. Stir occasionally.	d sugar. Mix with a wire	e whip until all ingredie	nts are incorporated. Cover and
STEP	Place the pizza	sauce into a proper size con	tainer and place into a	n ice bath to cool. Onc	e cooler, place into line insert pans
Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5ŰC refrigeration.					
	SAUCE POT	MEASURING CUPS	MEASURING SP	OONS LINE	INSERT PAN WITH LID
	WIRE WHIP	RUBBER SPATULA			
		REA, EQUIMPENT, COOK SE OF THIS PRODUCT AR			FOR
CONTAMINANTS				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	

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	DO NOT VARY FROM THESE STANDARDS JIM BEAM SAUCE REDUCTION ID#:LHSC - 12				
SHELF 4 DAY		DATE ISSUED: 9/23/2011			
		PORTIONS: Fluid Oz			
	YIELD:1 - gal / 3.8 - I				
INGREDIENTS	MEASURE				
PORTIONS PER BATCH	128 - oz / 3.79 - I				
SYRUP CORN BLUE	2 qt / 1.89 l				
BOURBON JIM BEAM KITCHEN HONEY	1 1/2 qt / 1.42 l 2 cup				
CONSOMME CHICKEN	1 qt / 946 ml				

PREPARATION

Place all the ingredients in a thick gauge sauce pan. Place over medium heat, and bring to a boil. Reduce heat and SIMMER until reduced by HALF (approximately 20-30 minutes). Remove and cool. Reserve for Jim Beam Sauce. If storing, place in a line insert pan and cover with lid.. Label, date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration.

NOTE: BRING MIXTURE TO A BOIL SLOWLY THEN REDUCE TO A SIMMER TO REDUCE.

EQUIPMENT

SAUCE PAN LEXAN GALLON MEASURE WIRE WHIP

LINE INSERT PAN WITH LID

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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	HARD ROCI	CAFE STANDARD RECIPE	<u> </u>	
		FROM THESE STAND		
ITEM			SC - 15	
SHELF LIFE			DATE ISSUED: 9/2	
			PORTIONS: Po	
	Y	ELD: 16 - lb / 7.3 - Kilog	Terriere.	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	42.67 - Portion		
	TOKHONOT EK BATON	42.07 - 1 Ordon		
	BEEF BURGER 6OZ	2 lb / 907 g		
	PORK GROUND	2 lb / 907 g		
	OIL OLIVE PURE	1 1/2 cup		
SOP - 22.1	RED ONION (SMALL DICE)	1 lb / 454 g		
	CELERY ^	8 oz / 227 g		
SOP - 18.1	CARROTS SMALL DICE	5 lb / 2.27 Kilog		
SOP - 22.5	ONIONS 1/4" DICE	1 lb / 454 g		
	GARLIC IN OIL	3 TBL		
	PASTE TOMATO	1/4 cup		
	WINE KITCHEN HOUSE RED	1 cup		
	TOMATO DICED CANNED	2 #10 Can		
	SPICE OREGANO LEAF	3 TBL		
	SPICE BASIL DRY	3 TBL		
	SPICE PARSLEY FLAKES	1/4 cup		
	SPICE SALT IODIZE TABLE	1 TBL		
	SPICE PEPPER BLACK GROUND	1 1/2 tsp		
	SPICE BAY LEAVES	4 leaf		
	TOMATO SAUCE CANNED	1 #10 Can		
		PREPARATION	ı	
STEP 1	In a large stock pot, cook beef and pork t			eat through a china
	cap and let the excess grease drain off. (3
STEP 2	In a clean large stock pot, heat the olive	oil over medium heat. Add the	e celery, carrots and onions. Cod	ok until the onions are
	soft and transculent. Add the garlic and o		, ,	
STEP 3	Add the tomato paste and red wine. Stir v	with a wire whip to incorporate	e.	
STEP 4	Add the remaining ingredients and incorp	orate with a wire whip. Bring	to a full simmer for 45 minutes t	o 1 hour.
	Add the cooked ground beef and pork to			
STEP 6	Remove from the heat. Place into an ice	bath to cool completely.		
	Once cooled place into line insert pans. (Cover with lid, label, date, init EQUIPMENT	ial, day dot and stor under 40°I	F/5°C refrigeration.
	STOCK POT MEASURING CUP	S MI	EASURING SPOONS	CHINA CAP
	WIRE WHIP LINE INSERT PAN	WITH LID		
	L THE WORK AREA, EQUIMPENT, CO ON OR STORAGE OF THIS PRODUCT A			

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	HARD ROCK CA	AFE STANDARD RECI	PE	
	DO NOT VARY FR	OM THESE STAN	DARDS	
ITE	M: NEW ORLEANS BBQ MA	ID#:LHS	C - 19	
SHELF LIF	E:		DATE ISSUED: 9/23/	2011
			PORTIONS: 2 oz	/59 ml
	YIEL	D:2 - qt /1.9 - I	4 - qt / 3.79 - I	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - 2 oz/59 ml	64 - 2 oz/59 ml	
HSC - 01 SOP - 13	BUTTER UNSALTED GARLIC PEELED CHICKEN STOCK CHOPPED GREEN ONIONS SYRUP CORN BLUE SAUCE HOT FRANKS GAL SAUCE WORCESTERSHIRE GAL SPICE PAPRIKA SPICE THYME GROUND SPICE OREGANO GROUND SPICE PEPPER RED FLAKES CRUSHED SPICE SALT IODIZE TABLE SPICE PEPPER BLACK GROUND SPICE BAY LEAVES	8 oz / 227 g 1 cup 1 qt / 946 ml 1 1/2 cup 2 qt / 1.89 l 1/4 cup 1 TBL 2 TBL 2 TBL 2 TBL 2 tsp 1 1/2 tsp 1 1/2 tsp 6 leaf	1 lb / 454 g 2 cup 2 qt / 1.89 l 3 cup 1 gal / 3.79 l 1/2 cup 1/2 cup 1/4 cup 1/4 cup 1/4 cup 4 tsp 1 TBL 1 TBL 12 leaf	
STEP 1 STEP 2	In a large sauce pan, add the butter over med Add the remaining ingredients, stir to incorpor from heat and pour into a lexan. Place in an id	rate and slowly bring to be bath to cool complete	c and cook until softened. a boil. Reduce to a simmer and reduely.	•
STEP 3	Once cooled, strain mixture through a China of under 40ŰF/5ŰC refrigeration			day dot. Store
	NOTE: BE SURE TO RESERVE SOME OF 1	THE GLAZE FOR THE EQUIPMENT		
	SAUCE PAN	KITCHEN SPOON	CHINA CAP	LEXAN
	LINE INSERT PAN WITH LID	MEASURING SPOONS	S MEASURING CUPS	
	ALL THE WORK AREA, EQUIMPENT, COOKII I OR STORAGE OF THIS PRODUCT ARE CLE IS!			

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	HARD ROC	K CAFE STANDARD REC	IPE
	DO NOT VARY	FROM THESE STAN	NDARDS
ITEM:	VEGETABLE S	ID#:LHSC - 24.1	
SHELF LIFE:	3 DAYS		DATE ISSUED: 9/23/2011
			PORTIONS: Cup
	YIE	ELD:5 - gal / 18.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	80 - cup / 18.93 - I	
	BASE VEGETABLE	1 lb / 454 g	I I
STEP 2 STEP 3		utes. Intainer. Place in an ice bat	th and bring temperature down to 40°F(5°C). Make sure F(5°C). Cover, label, date, initial, and day dot. Rotate and
THE PREPAR CONTAMINAN	T ALL THE WORK AREA, EQUIMPENT, (ATION OR STORAGE OF THIS PRODUC NTS!	CT ARE CLEAN, SANÍTAR	

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **HERB CHICKEN SAUCE** ITEM: ID#: LHSC - 26 **SHELF** 2 DAYS **DATE ISSUED:** 9/23/2011 LIFE: PORTIONS: 2 oz YIELD: 1 - qt / 946 - ml 2 - qt / 1.89 - I 13 - qt / 12.3 - I **INGREDIENTS MEASURE PORTIONS PER BATCH** 16 - 2 oz 32 - 2 oz 208 - 2 oz **BASE CHICKEN** 1/4 cup 1 2/3 cup 2 TBL 3 1/4 gal / 12.3 l 2 lb + 1/2 oz / 921 g WATER 1 qt / 946 ml 2 qt / 1.89 l MISC - 01 **BLOND ROUX** 2 1/2 oz / 71 g 5 oz / 142 g BASE HERBS PROVINCAL 1 TBL 2 TBL 3/4 cup **PREPARATION** STEP 1 Place the water and chicken base into a suitable size stock pot over high heat and bring to a boil. Stir with a wire whip to mix well. STEP 2 Whisk the room temperature roux and herb de provence base into a boiling chicken broth. Whisk until all lumps are broken down. Return to a boil then reduce heat and simmer for 5 minutes. Whisk thoroughly to ensure there are no lumps of roux. Place into a line insert pan for service. Hold hot between 160°F-180°F (71°C-82°C) STEP 3 NOTE: ANY SAUCE LEFT AT THE END OF THE NIGHT MUST BE CHILLED TO BELOW 40°F/5°C WITHIN 1/2 HOUT IF IT IS TO BE USED FIRST, THE NEXT DAY. Cooling Procedures 1. Fill out labels with the product name, day & date of production. 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product 3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container. 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible. 5. Place each bag or container into the ice bath and record the time in a cooling log. 6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature 7. Every two hours, check the temperature and record. 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out) STEP 4 Place cooled sauce into proper containers. Use a spatula to scrape all of the sauce into containers. Label, date, initial, and day dot. Store under 40°F/5°C refrigeration. **EQUIPMENT** SAUCE POT WIRE WHIP MEASURING CUPS MEASURING SPOONS LINE INSERT PAN INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM **CONTAMINANTS!**

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Cafe and is confidential and proprietary.

ITEN	MAD ANTHONYS BBQ S	SAUCE	ID#:	LHSC - 28		
SHELF LIFE		<u> </u>	DATE ISSUED:			
	-		PORTIONS:	2.507		
	YIFI I	27 - cup / 6.4 - I				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	86.4 - 2.5oz				
	RAISINS	8 oz / 227 g				
	WATER	1 cup				
	VINEGAR WHITE	1 x 1/3cup				
	VINEGAR CIDER APPLE	1 1/4 qt / 1.12 l				
	GARLIC IN OIL	4 1/2 oz / 128 g				
	KETCHUP VOL PAK POUCH	8 lb / 3.63 Kilog				
	MOLASSES	1 1/4 qt / 1.12 l				
	SUGAR BROWN DARK	1 lb + 6 oz / 624 g				
	JUICE ORANGE CONCENTRATE	3 1/2 oz / 99 g				
	SPICE CHIPOLTE CHILI POWDER	1 3/4 oz / 50 g				
	SPICE CHILI POWDER	1 1/2 oz / 43 g				
	SPICE ONION MINCED	2 3/4 oz / 78 g				
	SPICE PEPPER BLACK COARSE GROUND					
	SPICE PEPPER RED FLAKES CRUSHED	1/4 cup				
	SPICE GARLIC POWDER	2 oz / 57 g				
	SPICE GARLIC FOWDER SPICE THYME GROUND	2 02 / 57 g 1 tsp				
		•				
	SPICE SALT KOSHER	4 tsp				
	FLAVORING LIQUID SMOKE	2 tsp				
		PREPERATION				
STEP 1	Soak the raisins in the hot water until soft (app	rox. 2 min). Then, in a food	d processor with a 'S' blade at	tachment, puree raiso		
	with the water, vinegars and garlic cloves.					
STEP 2	Place all remaining ingredients into a heavy gu	age stainless steel sauce	pot and whisk well.			
STEP 3	Over LOW heat, bring sauce to 200°F/94°C	and simmer for 15 minutes	s, stirring every 5 minutes. Us	se a rubber spatula to		
	the inner edges and corners of the sacue pot.		, 0	•		
STEP 4	Once the sauce is cooked for the proper time,	remove from the heat. Pou	ır into a lexan and place in an	ice bath to cool		
	completely. Once cooled, place into line insert	pans and cover with lids. I	abel date initial and day do	t. Store under		
	completely. Once cooled, place into line insert pans and cover with lids. Label, date, initial, and day dot. Store under $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ refrigeration.					
	10.11.70.11 G. 10.11.gordulo.11.	EQUIPMENT				
	SAUCE POT MEASURING SPOONS MEAS	• •	OOD PROCESSOR WITH 'S'	BLADE ATTACHMEN		
		NSERT PAN WITH LID	000111002000111111111111111111111111111	DERIDE / COMME		
	THE WITH STATES					

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			CAFE STANDARD RECIPE		
		DO NOT VARY F	FROM THESE STANDAR	RDS	
ITEM	1:	CARIBBEAN SAUCE			ID#: <mark>LHSC - 31</mark>
SHEL		5 DAYS		DAT	TE ISSUED:9/23/2011
LIFE	1	ODATO			
				F	PORTIONS: 3 oz/89 ml
		Υ	IELD: <mark>3 - qt / 2.8 - I</mark>		
		INGREDIENTS	MEASURE		
	POR	TIONS PER BATCH	32 - 3 oz/89 ml		
3OP - 22.1	OIL OLIVE PURE <u>5</u> YELLOW ONION GARLIC IN OIL		1/4 cup 1 lb / 454 g 1/4 cup		
	SPICE MUSTARI JUICE ORANGE SAUCE CHILI		2 TBL 2 cup 1 cup		
	MOLASSES SAUCE WORCES MUSTARD GRAIL SPICE MUSTARE		1/2 cup 1/4 cup 1/4 cup 2 oz / 57 g		
	SPICE PEPPER (SPICE THYME W WINE SHERRY K	CAYENNE /HOLE (ITCHEN	1/2 tsp 1 tsp 3/4 cup		
	MUSTARD DIJON BASE CHICKEN WATER PEPPER JALAPE		1/4 cup 1 1/2 tsp 2 cup 3 TBL		
SOP - 31	CILANTRO (CHO	_	2 TBL		
STED 4	la a atainlean atas	al atack not boot alive all av	PREPARATION	ad garlia. Caale un	til tandar annravimataly E minutaa
STEP 1	NOTE: DO NOT I		er medium neat. Add onions ar	ia gariic. Cook un	til tender, approximately 5 minutes.
STEP 2 STEP 3	Add the dry musta Add orange juice	ard and stir to incorporate.	plasses, soy sauce, worcesters	hire, mustard, mu	stard seeds, cayenne, thyme, sherr
STEP 4	to the stock pot a	nd stir. Bring to a full boil. R	educe to a simmer and stir occ	asionally. Cover the	ken base is completely dissolved. And the stock pot 3/4 of the with a lid. Let f any "scum" from the orange juice
STEP 5	Remove the cove insert pans for se	rvice or pour into a lexan an	Stir to incorporate. Simmer for d place into an ice bath to cool E HELD IN A DOUBLE PAN FO	completely.	move from heat. Transfer to line TH WATER TO KEEP FROM
STEP 6			el, date, initial and day dot. Cov EQUIPMENT	er with lids and st	tore under 40°F/5°C refrigeration
	STOCK POT	MEASURING CUPS	MEASURING SPOOI	NS	KITCHEN SPOON
	WIRE WHIP	MEASURING JUG	LINE INSERT PAN W	/ITH LID	
JOHEN T	IAT ALL THE WA	DIVADEA FOLIMADENT O	CONTINUE LITENSII C. AND CO	NITAINEDO LIGE	D FOR
		RK AREA, EQUIMPENT, C DRAGE OF THIS PRODUC	OOKING UTENSILS, AND CO		

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ITEM	R	ANCHERO SAUC	E		ID#:	_HSC - 36
SHELF		5 DAYS		D	ATE ISSUED:	3/23/2011
LIFE		0 20			PORTIONS:	
		VIEL D	4 - cup / 946 - ml		PORTIONS.	Sup
	INGREDIEN		MEASURE			
	PORTIONS PER		4 - cup / 946 - ml		-	
	PORTIONS PER	БАТСП	4 - Cup / 946 - IIII			
SOP - 14.1	OIL OLIVE PURE 5YELLOW ONION (SMALL D GARLIC IN OIL DICED TOMATO GRILLED JALAPENOS SAL HERB OREGANO FRESH SPICE CUMIN GROUND SPICE CHILI POWDER SPICE SALT IODIZE TABLE	SA	1/4 cup 1 cup 1 TBL 1 qt / 946 ml 1 Each 1 tsp 1/2 tsp 1/2 tsp 1/2 tsp			
STEP 1 STEP 2 STEP 3	In a medium sauce pot, heat Add the garlic, tomatoes and Add the seasonings and stir lexan. Using a bermixer pure lexan. Place into an ice bath Store under 40ŰF/5ŰC refr	jalapenos. Stir un to incorporate. Co e the mixture to pa to cool. Once coo	til all ingredients are ok for 3 minutes. Re aste like texture. Tra led, transfer into line	ions are tender. incorporated. Cook for move from heat. Transf nsfer both the pureed n insert pans, cover with	fer half of the m nixture and the	ixture to a suitable size remaining mixture into a
	MEDIUM SAUCE POT	KITCHEN SPO	EQUIPN	MEASURING SPO	NONS M	EASURING CUPS
	LEXAN	LINE INSERT		WEASURING SPU	ONO IVI	ILAGURING CUFS

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	HARD ROCK CA	FE STANDARD RECIPE		
	DO NOT VARY FRO	OM THESE STANDA	RDS	
ITEM	CHIPOTLE BBQ SAU	ICE	IC	D#: LHSC - 37
SHELF LIFE	4 DAYS		DATE ISSUE	D: <mark>9/23/2011</mark>
			PORTION	IS:Fluid Oz
	YIELD	5 - cup / 1.2 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - oz / 1.18 - I		
<u>CSC - 01.2</u>	TANGY BBQ	1 qt / 946 ml	1	1
<u>HSC - 02</u> <u>SOP - 45</u>	HICKORY BBQ SAUCE CHIPOTLE PEPPERS (PUREE)	1 cup 1 TBL		
STEP 1	Place all ingredients into a stainless steel mix	PREPARATION	in miv until all ingradio	nto are amouth and fully
SIEFI	incorporated.	king bowi. Osing a wire wir	ıp, mix unui ali ingrediei	nis are smooth and rully
STEP 2	Place into line insert pans. Use a spatula to r initial and day dot. Store under 40°F/5°C.	emove all of the sauce fro	m the mixing bowl. Cov	er with lids, label, date,
	·	EQUIPMENT		
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID			
INSURE THAT ALL	THE WORK AREA, EQUIMPENT, COOKING	UTENSILS, AND CONT	AINERS USED FOR TH	łE
	STORAGE OF THIS PRODUCT ARE CLEAN			

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_170	DO NOT VARY FROM THESE STANDAI HOLLANDAISE SAUCE			ID#:LHSC - 38
SHELF LI	EE 2 DAY	'S		ISSUED: 9/23/2011
			P	ORTIONS: 2 TBL
		YIELD: 2.5 - cup / 591	- ml	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	20 - 2 TBL		
	BUTTER UNSALTED	1 lb / 454 g	1	1
	EGG YOLKS	8 Each		
	JUICE LEMON FRESH	4 tsp		
	SAUCE HOT FRANKS GAL	1/4 tsp		
	WATER	2 TBL		
	WATER	2 tsp		
	SPICE SALT IODIZE TABLE SPICE PEPPER BLACK GROUND	1 tsp 1/2 tsp		
		PREPA	RATION	
STEP 1	In a stainless steel bowl on top of a me	—		volks, lemon juice hot sauce and
	water. Using a wire whip, constantly mi			
	NOTE: BE SURE THE BOTTOM OF T	HE BOWL DOES NOT	TOUCH THE WATER AND	THE WATER IS NOT BOILING.
STEP 2	Remove the bowl from heat and contin mix until the butter is incorporated into		rip. Add the butter while mix	king 1 TBL at a time. Continue to
STEP 3	Transfer the mixture into a lexan and p label, date, initial, and day dot. Store un	nder 40°F/5°C refrige		into line insert pans, Cover with lid,
	STAINLESS STEEL MIXING BOWL	MEDIUM SAUCE POT	WIRE WHIP	MEASURING SPOONS
	MEASURING CUPS	LEXAN	LINE INSERT PAN WIT	TH LID
				· · · - · -

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	HARD ROCK CA	AFE STANDARD RECIPE		
	DO NOT VARY FR	OM THESE STANDA	RDS	
ITEM	RED CHILI SAUCE			ID#:LHSC - 40
SHELF LIFE			DATE ISS	UED: 9/23/2011
			PORTI	ONS:2 oz/59 ml
	YIELD	2.3 - qt /2.1 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	36 - 2 oz/59 ml		
CSC - 01.2	WATER SPICE CHILI POWDER SPICE GARLIC GRANULATED SPICE PEPPER BLACK COARSE GROUND TANGY BBQ BASE CHICKEN WATER CORN STARCH	1 1/2 qt / 1.42 l 1 1/2 cup 5 tsp 1 1/2 tsp 1 qt / 946 ml 1/4 cup 1/4 cup 3 TBL		
STEP 1	In a large sauce pan add the water, chili powd Bring to a simmer. Using a wire whip, stir occa NOTE: BE SURE TO STIR THE SAUCE OCC	er, garlic pepper, BBQ saud sionally while letting the sa	uce simmer for 15 mir	nutes.
STEP 2	In a separate small stainless steel bowl place dissolved and evenly blended. Add the mixture	the water and the corn star	ch. Mix with a wire whi	p until the corn starch
STEP 3	Remove from heat and place into an ice bath of containers or into line insert pans. Cover with I	completely. Once cooled, pe	ortion into 2 oz/59 ml p	portion in icrowaveable
	SAUCE PAN WIRE WHIP	ME	ASURING CUPS	MEASURING SPOONS
	CONTAINER WITH LID LINE INSERT	PAN WITH LID		
	ALL THE WORK AREA, EQUIMPENT, COOK ATION OR STORAGE OF THIS PRODUCT AR TS!			र

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		HARD ROCK CAF	E STANDARD	RECIPE		
	DO N	OT VARY FRO	M THESE S	STANDAR	RDS	
ITEM		BBQ AU JUS			ID#	LHSC - 43
SHELF LIFE:					DATE ISSUED	6/4/2012
					PORTIONS	2 oz/59 ml
		YIELD:	1 - gal / 3.8 - l	I		
	INGREDIEN	ITS	MEASURE			
	PORTIONS PER	ВАТСН	64 - 2 oz/59 m	nl .		
HSC - 08.2 HSC - 08.2 HSC - 02 HSC - 02	BROWN SAUCE MERLOT BROWN SAUCE MERLOT HICKORY BBQ SAUCE HICKORY BBQ SAUCE SAUCE SEASONING BRO'S PICE THYME GROUND SPICE ROSEMARY LEAF	BUTTER	3 qt / 2.84 I 3 cup 1 qt / 946 ml 1 cup 2 TBL 5 tsp 5 tsp			
STEP 1	Combine all ingredients in a minutes. Stir occasionally.	large saucepot an		ARATION to a boil over	medium heat Reduce to	o a simmer and cook for 5
STEP 2	Transfer to a clean storage Label, date, initial and day of	container and cool lot. Store under 40	°F/5°C refriç	Once cooled geration. PMENT	d, transfer to line insert p	ans and cover with lids.
	MEASURING CUPS	MEASURING SI	POONS	HEAVY S	SAUCE PAN	WIRE WHIP
	RUBBER SPATULA	CONTAINER W	ITH LID	LINE INS	ERT PAN WITH LID	
	L THE WORK AREA, EQUII R STORAGE OF THIS PRO					:

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			K CAFE STANDARD RECIPI FROM THESE STAND		
ITEM		MANGO MYERS R		JARDS	ID#:LHSC - 44
SHELF LIFE	:	4 DAYS			UED: 9/23/2011
				PORTIO	ONS: Quart
		Y	 ELD: 2 - qt		
	IN	GREDIENTS	MEASURE		
	PORTI	ONS PER BATCH	2 - qt /1.89 - l		
	RUM MYERS		2 cup / 473 ml	1	I
	SUGAR GRANUL	ATED	1 cup		
	WATER		3/4 cup		
	SPICE SALT KOS	SHER	2 tsp		
	MANGO TIDBIT IO	QF	2 cup		
	PUREE MANGO		3 cup		
			PROCEDURE		
STEP 1			ver medium high heat, add the	e Myers Rum. Bring the re	um to a boil. Reduce heat and
	reduce the rum to				
		TO USE A MEASURIN MATELY 10 MINUTES	IG CUP TO VALIDATE YOU TO REDUCE.	HAVE REDUCED THE F	RUM IN HALF. THIS WILL
STEP 2		nulate, Water and salt.	Stir to incorporate with wire w	hip. Let cook for 3 to 4 m	inutes until the sauce has
	reduced slightly.				
STEP 3	Add the Mango ch	iunks. Stir to incorporat	e. Let cook for 6 to 8 minutes.	ille IOI DII Dula	and the Charles of the Control of th
STEP 4	Place all the ingre	dients including the ma	ngo Puree into a food procest to scrape down sides and puls	sor with an 'S' Blade. Puis	se until all ingredients are fully
STEP 5			cover with lids, date, initial and EQUIPMENT	day dot. Place under 40	
	SAUCE PAN	WIRE WHIP	FOOD PROCESSO ATTACHMENT		MEASURING SPOONS
	MEASURING	LINE INSERT PAN LID			5. 5 22

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	HARD ROCK CA	AFE STANDARD	RECIPE		
	DO NOT VARY FR	OM THESE S	STANDARDS		
ITEM	MERLOT WINE REDUC	TION		ID#:	LHSC - 45
SHELF LIFE				DATE ISSUED:	9/23/2011
				PORTIONS:	3oz ladle
	YIELD	1 - gal / 3.8 - I			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	42.67 - 3oz lad	le		
		1	<u>'</u>		
	OIL OLIVE PURE	1 cup			
	SHALLOTS PEELED	2 cup			
	HERB THYME FRESH	12 sprig			
	SPICE PEPPER BLACK COARSE GROUND MUSHROOM PORCINI	1 cup			
	WINE KITCHEN HOUSE RED	1 1/2 qt / 1.42 l			
	BASE ESPAGNOL	1 lb / 454 g			
	WATER	1 gal / 3.79 l			
	BUTTER UNSALTED	1 lb / 454 g			
		PRFP/	RATION		
STEP 1	Using large stock pot over medium heat, add o			pper coarse, drie	ed porcini mushrooms.
	Cook the ingredients, stirring occasionally till s			,,	
STEP 2	Add merlot wine and reduce by half.	•			
STEP 3	Combine espagnole base and water thru they	are fully incorpor	ated, left all the ingred	lients infuse toge	ether by simmering slowly
	until a sauce like texture is achieved.				
STEP 4	Add butter, whisk till fully incorporated. Strain s completely. Once cooled transfer into line inse				
	40°F/5°C refrigeration.				
		EQUI	PMENT		
	LARGE STOCK POT OR RONDO PAN	WIRE WHIP	CHINA CAP		MEASURING CUPS
	MEASURING SPOONS	LEXAN	LINE INSERT PAN	WITH LID	
	TALL THE WORK AREA, EQUIMPENT, COOP				
THE PREPAR CONTAMINAN	ATION OR STORAGE OF THIS PRODUCT AF	RE CLEAN, SAN	ITARY, AND FREE F	ROM	
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	ITEM:	SANTA FE PORK MA	RINADE	ID#:LHSC - 63			
SHELF	LIFE:			DATE ISSUED: 9/23/2011			
				PORTIONS: Quart			
		YIELD:20 - 8 OZ					
	IN	IGREDIENTS	MEASURE				
	PORTI	ONS PER BATCH	5 - qt /4.73 - I				
	<u> </u>			•			
	BUTTER ALTER	NATE	1 cup				
	SPICE SEASON	ING SANTA FE	8 oz / 227 g				
	(SOUTHWEST)						
	SPICE CHILI AN		2 oz / 57 g				
	JUICE TOMATO		1 cup				
		STERSHIRE GAL	1/4 cup				
	PICKLE JUICE		1 cup				
<u> ISC - 01</u>	CHICKEN STOC		3 qt / 2.84 l				
	ONION YELLOW		10 oz / 283 g				
	PEPPER BELL (3REEN	10 oz / 283 g				
	GARLIC IN OIL		1/4 cup				
			PREPARATION				
STEP 1	Place all ingredie	Place all ingredients into a lexan. Using a bermixer, mix until all ingredients are incorporated.					
STEP 2	Cover container	with lid and place under 4	10°F/5°C refrigeration. Rese EQUIPMENT	rve for marinating the pork.			
	BERMIXER	LEXAN WITH LID	MEASURING CUPS	MEASURING SPOONS			

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		DO NOT VARY FF	ROM THESE ST	ANDARDS	
ITEN		CAJUN BBQ SAU	CE	II)#: <mark>LHSC - 64</mark>
SHEL LIFE		4 DAYS		DATE ISSUE	D: <mark>9/23/2011</mark>
				PORTION	S:2 oz
		YIE	LD:2 - qt /1.9 - l		
	ı	NGREDIENTS	MEASURE		
	PORT	TIONS PER BATCH	32 - 2 oz		
			•	•	
	SPICE MUSTARD		3 TBL		
	MUSTARD DIJON		1/4 cup		
	SPICE GARLIC P		1 TBL		
	SPICE GINGER G		1 tsp		
	SPICE CHILI POV		1 TBL		
	SPICE PEPPER V		2 tsp		
		RED FLAKES CRUSHED	2 tsp		
	SAUCE WORCES		1/4 cup		
	VINEGAR CIDER		1 cup		
	JUICE ORANGE (CONCENTRATE	2 cup		
	SAUCE CHILI		3 cup		
100 04	MOLASSES		1 cup		
<u> ISC - 01</u>		•	3 cup		
	SAUCE SOY		1/2 cup		
	SAUCE PICK A PI	EPPER	1/4 cup		
			PREPAR		
STEP 1	In a suitable size le incorporated.	exan, add all ingrediants up to	o the apple cider vin	egar. Using a wire whip, stir until all	ingredients are fully
STEP 2	Place the above m	ixture in a suitable size stock	pot. Add the remain	ning ingredients and using a wire wh	ip and mix until fully
	incorporated, Plac	e pot over medium heat and l	bring to a boil. Redu	ce heat to low and let simmer for 10	minutes. Remove from
	heat. Pour into a s	uitable size lexan and place i	nto an ice bath to co	ol completely. Once cooled, Place i	nto line insert pans. Cove
	with lid. label, date	, initial and day dot. Store un	der 40°F/5°C ref	igeration.	•
	,,	,,,	EQUIP		
	LEXAN	MEASURING CUPS		MEASURING SPOONS	WIRE WHIP
	STOCK POT	LINE INSERT PAN WITH	חור	,	
	STOCK PUT	LINE INSERT PAIN WITH	י בוט		

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ITE	M:	LAMB JUIC	E		ID#: <mark>LHSC - 65</mark>
SHELF LIF	E :			DATE	E ISSUED: 9/23/2011
				P	ORTIONS: 5 oz/150 ml
		YI	=LD: 1 - qt / 946 - ml		
	II	NGREDIENTS	MEASURE		
	PORT	IONS PER BATCH	6.4 - 5 oz/150 m	ıl	
			•	•	•
LMEAT - 36	LAMB COOKING	G OF	1 17 oz		
<u> ISC - 09</u>	AU JUS		1 qt / 946 ml		
			PREPAR	RATION	
STEP 1		bles, lamb juice and au j		er medium heat	
STEP 2		let simmer for 20 minutes		. Sala an Sala ballo and and	
STEP 3		cnina cap into suitable sti container and cover with			I completely Once cooled, pla
	into a line insert	Somanici and cover with	EQUIP	· ·	
	STOCK POT	CONTAINER WITH	LID	KITCHEN SPOON	MEASURING CUPS
	CHINA CAP	LINE INSERT PAN V	WITH LID		

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ITE	CHICKEN AN	DOUILLE MIXTURE		ID# <mark>:</mark> LMEAT - 01	
SHELF LIF	≣ : 3	DAYS	Ī	OATE ISSUED: 9/23/2011	
				PORTIONS: Cup	
		YIELD:8 - cup / 1.9) - I		
	INGREDIENTS	MEASURE			
	PORTIONS PER BAT	TCH 8 - cup / 1.8	39 - I		
	OIL SALAD	1/4 cup	1	I	
	CHICKEN BREAST 8OZ	3 lb / 1.36 Ki	log		
<u>MEAT - 14</u>	CHARRED ANDOUILLE SAUS		log		
	GARLIC FRESH	1/2 cup			
OD 440	chopped fine, 1/8"	0	Ī	ı	
<u> SOP - 14.2</u>	DICED GREEN PEPPERS 1/4"	2 cup		I	
<u>OP - 14.5</u>	DICED RED PEPPERS	2 cup	1		
	1/4"	0	Ī	1	
	ONION YELLOW 1/2" diced	2 cup		I	
	CELERY	2 cup		1	
	1/2" diced	2 oup	l	ı	
	TOMATO DICED CANNED	1 #10 Can			
	strained			<u> </u>	
	WATER				
	hot	4.49	1	ı	
	BASE CHICKEN	1/2 cup			
	Minor's FLOUR AP	1/2 cup	Ì	l I	
EAS - 07	CAJUN SEASONING (SCRAT	•			
<u>EAS - 07</u>	CAJUN SEASONING (SCRATI	5Π) 1/2 cup	I	l	
		Prep	aration		
TEP 1	Heat oil in braizer pan or tilt ski sides	llet. Saute chicken and an	douille sausage until	sausage and chicken are brow	n on
TEP 2	Add garlic, peppers, onions, an	d celery. Saute all ingredie	ents until onions are	translucent.	
TEP 3	Add chopped, diced tomatoes a				
TEP 4	Add water, chicken base, and f		ix with a wire whisk ι	until there are no lumps in mixtu	ure.
TEP 5	Add the above mixture into brain	zer pan or skillet. Bring ev	erything to a simmer	r.	
TEP 6	Add in Cajun seasoning and sti				
TEP 7	Place in a suitable size contain	er and place in an ice bath	to cool complettely.	•	_
TEP 8	Once cooled, place into line ins	ert pans and cover with lic	d. Label, date, initial a	and day dot. Store under 40A°F	-=/5A°
	refrigeration.	50.0	DMENT		
	OTO 014 POT/T** T 014** : ==	• •	PMENT		
	STOCK POT/TILT SKILLET	KITCHEN SPOON		EEL MIXING BOWL WIRE	WHIF
	MEASURING CUPS	MEASURING SPOONS	LINE INSERT PA	AN WITH LID	

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	HARD ROCK CAFE STANDARD RECIPE						
		_	-				
ITEM:	DO NOT VARY FR ROCK CHOP HALF LOA		STAINDARDS	ID#+	LMEAT - 02		
SHELF		יח (חפי)					
LIFE:				DATE ISSUED:	9/23/2011		
				PORTIONS:	Each		
	YIELD	12 - Each	24 - Eac	h			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	12 - Each	24 - Eac	h			
	PORK CHOP SUGAR BROWN DARK 1 tsp per side	12 Each 1/2 cup	24 Each 1 cup				
	Completely defrost the pork chops under refrige trayed pork chops from the walk-in and take the NOTE: PORK MUST BE COMPLETELY THAY	eration on lined a	area.				
STEP 2	Line your work area with sheet pan liner or sheet a clean oiled towel. If multiple racks are needed NOTE: USE THE SINGLE LEVEL RACKS FOR	et pans. Spray t d, stack them on	the single level racks we top of each other before	vith pan coating spr	ay or rub the top bars with		
STEP 3	Fill the steam pan and the drippings pan with 1 Wood Chips. Place smoker box back in smoker	gal/3.8 I of water		smoke box and fill	with 3 cup of Hickory		
	Remove the chops from the cryovac. Rub brow NOTE: REMOVE CHOPS FROM CRYOVAC 2				A.D.		
STEP 5	Place the prepped chops on the fine wire smok top slot. Using a probe, place one into the thick and plug into the appropriate port. Securely close	ter grates. 4 acro test pork chop in use the door of the	oss by 3 deep (12 per n the center of the mus he unit.	rack). Place in the scie. Pull probe cord	smoker starting with the dithrough the probe holes		
STEP 6	On the front panel of the smoker, press "Menu s"Start/Stop", then press "Enter" agian to verify y unit will now start up.	Select" ENTER you have water,	"6" FOR THE SMOKE then press "Enter" aga	D ROCK CHOPS F ain to verify the woo	Press "Enter", then press od chips are in place. The		
STEP 7	NOTE: DO NOT OPEN THE DOOR ONCE CO When cooking process is complete, the alarm who steam and smoke to escape for 1 minute the	will sound. Open nen open the doo	n door slightly allowing or completely. Remove	e the probe from the	e chop.		
	NOTE: WHEN COOKING CYCLE IS DONE, B 145°/63°C. THE UNIT WILL GO INTO THE	"HOLD MODE"	TERNAL TEMPERA " WHICH HOLDS PRO	TURE OF THE CHO DDUCT AT 150°F	OPS ARE AT LEAST 7/66°C.		
STEP 9	Refer to SOP - 49 for proper handling of pork of When cooled remove smoker box and carefully of water over the burnt chips becuase there madripping pans, empty and wash. Once cooled remove the burnt chips because there madripping pans, empty and wash.	dump the wood by be live ash. Me move the racks	Make sure the lid closed	ed container with so	elf closing lid. Pour plenty nove both the steam and		
	VINYL GLOVES YIELDKING SMOK	.ER/OVEN G	ALLON MEASURE	MEASURING CU	PS		
	PAN RELEASE SPRAY SHEET TRAYS	Pi	ARCHMENT PAPER	YIELDKING TEM	PERATURE PROBES		
	AT ALL THE WORK AREA, EQUIMPENT, COC RATION OR STORAGE OF THIS PRODUCT A						

ITE	M: ROCK CHOP FULL	LOAD (US)		ID#:LMEAT - 02.2
SHEL			DATE IS:	SUED: <mark>9/23/2011</mark>
			PORT	TIONS: Each
	Y	/IELD: <mark>36 - Each</mark>	48 - Each	60 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	36 - Each	48 - Each	60 - Each
	PORK CHOP SUGAR BROWN DARK 1 tsp per side	36 Each 72 tsp per side	48 Each 96 tsp per side	60 Each 120 tsp per side
STEP 1	Completely defrost the pork chops under r trayed pork chops from the walk-in and tal NOTE: PORK MUST BE COMPLETELY	ke them to the prep area. THAWED. SEMI-FROZEN F	rays. This will take at least 2	KING PROCESS
STEP 2	Line your work area with sheet pan liner o a clean oiled towel. If multiple racks are no NOTE: USE THE SINGLE LEVEL RACK	eeded, stack them on top of S FOR THE PORK CHOPS	each other before spraying	the pan coating.
STEP 3	Fill the steam pan and the drippings pan w Wood Chips. Place smoker box back in sr		H. Remove the smoke box a	and fill with 3 cup of Hickory
STEP 4	Remove the chops from the cryovac. Rub NOTE: REMOVE CHOPS FROM CRYOV	brown sugar over both sides	s of the eye of the pork chor	O. I SUGAR
STEP 5	Place the prepped chops on the fine wire stop slot. Using a probe, place one into the and plug into the appropriate port. Secure	smoker grates. 4 across by 3 thickest pork chop in the ce	3 deep (12 per rack). Place	in the smoker starting with the
STEP 6	On the front panel of the smoker, press "N "Start/Stop", then press "Enter" agian to vo unit will now start up. NOTE: DO NOT OPEN THE DOOR ONC	lenu Select" ENTER "6" FOI erify you have water, then pr	ess "Enter" again to verify t	
STEP 7	When cooking process is complete, the all hot steam and smoke to escape for 1 minu NOTE: WHEN COOKING CYCLE IS DON	arm will sound. Open door s ute then open the door comp	lightly allowing the safety labletely. Remove the probe fr	rom the chop.
STEP 8 STEP 9	145Ű/63ŰC. THE UNIT WILL GO INTO Refer to SOP - 49 for proper handling of the When cooled remove smoker box and car of water over the burnt chips becuase their dripping pans, empty and wash. Once cool	THE "HOLD MODE" WHIC ne smoked pork chops. efully dump the wood chips re may be live ash. Make sur	H HOLDS PRODUCT AT 1 into the approved container re the lid closed. When cool ash.	50 ° F/66 ° C . with self closing lid. Pour plen
	YIELDKING TEMPERATURE PROBES	VINYL GLOVES	YIELDKING SMOKER/O	VEN GALLON MEASURE

HARD ROCK CAFE STANDARD RECIPE							
	=	•					
	DO NOT VARY FR	OM THESE S	<u> TANDAR</u>	DS			
ITEM:	TIEM: PIG MEAT NO SAUCE		ID#:	LMEAT - 03.2			
SHELF LIFE:				DATE ISSUED:	9/23/2011		
				PORTIONS:	8 oz/227 g		
	YIELD	7 - lb / 3.2 - Kilo	g				
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	14 - 8 oz/227 g					
	PORK PULLED PIG MEAT	5 lb / 2.27 Kilog	1		I		
		PREPA					
	Heat the pig meat in the stea Remove the pork from the packaging and place the fat drain for two minutes. Transfer the drain "bear claws" Do not break the pig meat down to	e meat into a large ed pig meat to and small shreds. Ke	perforated other hotel ep it as chu	hotel pan that is inside a so pan. Carefully break up the inky as possible.	olid large hotel pan. Let meat using large forks or		
	NOTE: THE GENERAL SIZE OF THE CHUNK						
	Place into a line insert pan for service and cove 150°F/66°C. for no longer than 2 hours.	r with lid. Label, d	ate, initial a	and day dot. Hold the pig mo	eat consistently over		
	NOTE: IF PIG MEAT IS NOT HEATED, PIG MI BAGS TO BE HEATED.	EAT CAN BE PO	RTIONED	NTO STRIPPER BAGS OF	R PLACED INTO SEALER		
		EQUIP	MENT				
	HOTEL OR SHEET PAN LARGE	FORK LIN	E INSERT	PAN WITH LID	STRIPPER BAGS		
	BAG SEALER WITH BAGS						
THE PREPAR	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

	DO N	IOT VARY FR	OM THESE STAND	DARDS	
ITEM				ID##LMEAT - 05	
SHELI LIFE		4 DAYS		DATE ISS	UED:9/23/2011
				PORTI	ONS: Each
		YIELD	2 - Each		
	INGREDIENT	rs	MEASURE		
	PORTIONS PER E	BATCH	2 - Each		
	BEEF BRISKET		2 Each	I	Ī
<u>SEAS - 17</u>	BBQ DRY RUB SEASONING 1/4 cup per brisket		2 1/4 cup		
			PREPERATIO	N	
STEP 1	Completely defrost the brisket briskets from the walk-in and NOTE: BRISKETS MUST BE	take them to the p	orep area.		o 36 hours. Remove the trayed
STEP 2	Line your work area with shee with a clean oiled towel. If mu NOTE: USE THE SINGLE LE	et pan liner or she Itiple racks are ne	et pans. Spray the single eded, stack them on top	level racks with pan coatii	ng spray or rub the top bars
STEP 3	Fill the steam pan and the drip Chips. Place smoker box back	opings pan with 2 k in smoker. Pull t	gal/7.6 I of water. Removed he smoker box out slight	ly until you cannot see the	rfill with 4 cup of Hickory Wood heat element.
STEP 4 STEP 5	Using gloved hands, rub the E Place 2 prepped briskets on the close the door of the unit.	he racks. Be sure	they are not touching. Pl	ace into the smoker starting	ng with the top slot. Securely
	NOTE: FOR PARTIAL BATC				
STEP 6	On the front panel of the smol press "Start/Stop", then press place. The unit will now start u	"Enter" agian to			
	NOTE: DO NOT OPEN THE	DOOR ONCE CO			
STEP 7	When cooking process is com Allow the hot steam and smok				e safety latch to catch the door.
	NOTE: WHEN COOKING CY 160°F/71°C. IT IS BEST T	CLE IS DONE, T	HE UNIT WILL GO INTO	THE "HOLD MODE" WH	HICH HOLDS PRODUCT AT
STEP 8	Remove the briskets form the rake you fingers over the brisk easily. Discard the excess fat.	ket to remove the			
STEP 9	,	outer lip of the cap			ece to seperate the two pieces. f the brisket.
STEP 10 STEP 10	Refer to SOP - 49 for proper h When cooled remove smoker	nandling of the sm box and carefully uase there may be	noked brisket. dump the wood chips in elive ash. Make sure the	to the approved container lid is closed. When cooled sh.	with self closing lid. Pour pleny d, remove both the steam and
	VINYL GLOVES	YIELDKING S	MOKER/OVEN	GALLON MEASURE	MEASURING CUPS
	PAN RELEASE SPRAY	SHEET TRAY	'S	LINER PAPER	BONING KNIFE
	AT ALL THE WORK AREA, E RATION OR STORAGE OF T				R

	HARD R	OCK CAI	FE STANDARD RECI	PE			
	DO NOT VAF	RY FRO	OM THESE STAN	DARDS			
ITEM:	POT RO	AST			ID#:	LMEAT - 09.1	
SHELF LIFE:				DA	TE ISSUED:	9/23/2011	
					PORTIONS:	Portion	
		YIELD:	8 - Portion	16 - Portion		32 - Portion	
	INGREDIENTS		MEASURE				
	PORTIONS PER BATCH		8 - Portion	16 - Portion		32 - Portion	
	BEEF ROAST POT cooked or pre-packaged		5 lb / 2.27 Kilog	10 lb / 4.54 Kild	og	20 lb / 9.07 Kilog	
	PREPARATION						
THE PREPAR CONTAMINAN	STRIPPER BAGS F ALL THE WORK AREA, EQUIMPEN' ATION OR STORAGE OF THIS PROD NTS!	DÚCT AR			VI		

ITE		SEEF (SCRATCH C	OOKING)		ID#:LMEAT	Γ - 13
SHE LIF		3 DAYS		D	ATE ISSUED: 9/23/20)11
					PORTIONS: 8 oz	
		YIELD	17 - lb / 7.7 - Kilog			
	INGREDIE	NTS	MEASURE			
	PORTIONS PER	BATCH	34 - 8 oz			
	BEEF RUMP 200GR OIL SALAD SPICE SALT KOSHER SPICE PEPPER BLACK GF CARROT CELERY ONION YELLOW	ROUND	20 lb / 9.07 Kilog 1/2 cup 2 TBL 2 TBL 2 Each 1 Bunch 2 Each			
STEP 1	Cut top round into two equa oil. Sprinkle on the salt and NOTE: BE SURE TO USE !	black pepper and ru	ub it in.	etain shape of roast.	Wearing sanitation glo	oves, rub with sal
STEP 2	Place the vegetables in a su 350ŰF(177ŰC) oven and o NOTE: Actual cooking tim Needs to reach an interna	iitable size roasting cook for approxima e may vary. Be su	pan. Place the top rotely 2 hours. Turn the re to check at 15 mir	und pieces on top of meat over after the 1	st hour.	·
STEP 3	Carefully remove from the o knife poke small holes in the temperature for 30 minutes.	ven. Place in a suit plastic wrap (this	able size storage cont will allow the heat to e	scape and help it to ominutes place under	cool down.) Let the be	ef cool at room
	BUTCHER TWINE	ROASTING PAI	N LEXAN		PLASTIC WR	AP
	KNIFE	SAFETY GLOV	E MEASUR	ING SPOONS	MEASURING	CUPS

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **CHARRED ANDOUILLE SAUSAGE** ID#:LMEAT - 14 ITEM: SHELF LIFE: 3 DAYS DATE ISSUED: 9/23/2011 PORTIONS: slice YIELD: 1.5 - lb / 680 - g 3 - lb / 1.36 - Kilog 4.5 - lb / 2 - Kilog MEASURE **INGREDIENTS PORTIONS PER BATCH** 48 - slice 96 - slice 144 - slice PORK SAUSAGE ANDOUILLE 4 lb + 8 oz / 2.04 Kilog 1 lb + 8 oz / 680 g 3 lb / 1.36 Kilog OIL OLIVE PURE 2 TBL 1/4 cup 1/3 cup Step 1 **PREPERATION** On cutting board, cut sausage 1/4 inch/6.4 mm thick on a 45° bias NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING SAUSAGE STEP 1 STEP 2 Over medium-high heat, place the sausage slices in a non-stick saute pan. STEP 3 Place the sausage slices in your pan. Allow sausage to heat through to allow the fat to render from the slices before turning over. With tongs, flip sausage and repeat process for other sides of slices. Allow sausage to cook for approximately 20 minutes or until fully cooked through. Remove the sausage slices from the pan and lay out on a lined sheet pan to cool under refrigeration. STEP 4 Once cooled, place in a line insert pan. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration. STEP 5 **EQUIPMENT KNIFE CUTTING BOARD TONGS** SAFFTY GLOVE SHEET PANS PARCHMENT PAPER LINE INSERT PAN SAUTE PAN

CONTAMINANTS!

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			FE STANDARD RECIPE		
	DC	NOT VARY FRO	OM THESE STANDA	RDS	
ITEM:		ITALIAN SAUSAGE	<u> </u>		D#: <mark>LMEAT - 14.1</mark>
SHELF LIFE:				DATE ISSU	ED: 9/23/2011
				PORTIO	NS:Pound
		YIELD	1.5 - lb / 680 - g		
	INGREDII	ENTS	MEASURE		
	PORTIONS PE	R BATCH	1.5 - lb / 680 - g		
	PORK SAUSAGE ITALIA	N COIL	1 lb + 8 oz / 680 g	<u> </u>	1
	OIL OLIVE PURE		2 TBL		l
			PREPARATION		
STEP 1			on a 45° angle bias. (See WHEN CUTTING THE SA		
STEP 2	Over medium- high heat,				
STEP 3		age and repeat proce	usage to heat through to all ess for other side.of slices.		n the slices before turning or approximately 20 minutes
STEP 4	Remove the sausage slice	es from pan and lay o	ut on a lined sheet pan to o		
STEP 5	Once cooled, place in line	insert pan. Label, da	te, initial and day dot the co	ontainer. Store under 40	ŰF/5ŰC refrigeration.
	SAUTE PAN	TONGS	CHEF KNIFE		CUTTING BOARD
	SAFETY GLOVE	SHEET PANS	LINE INSERT PAN W	ITH LID	
	ATION OR STORAGE OF		KING UTENSILS, AND CO RE CLEAN, SANITARY, AN		

	HARD ROCK (CAFE STANDARD RECIPE		
	DO NOT VARY F	ROM THESE STANDA	RDS	
ITEM	SANTA FE PORK TEI	NDERLOIN	ID#	LMEAT - 16
SHELF LIFE	5 DAYS		DATE ISSUED	9/23/2011
	_		PORTIONS	Pound
	YIE	ELD: 20 - tenderloin		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - lb / 4.54 - Kilog		
	PORK TENDERI OIN	10 lb / 4.54 Kilog		
LHSC - 63	SANTA FE PORK MARINADE	1 1/4 gal / 4.26 l		
		PREPARATION		
STEP 1	In a lexan, place pork tenderloin portions NOTE: BE SURE THE MARINADE CO	s into marinade. Marinate for	a minimum of 4 hours	and up to 12 hours.
STEP 2	Cover container, label, date, initial, and			
	LEXAN WITH LID			
	WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAN	,		

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		AFE STANDARD REC			
	DO NOT VARY FR		NDARDS		
ITE	PORK SHANK SCRATCH			D#: LMEAT - 20.1	
SHELF LIF	∃ 3 DAYS			DATE ISSUED: 9/23/2011	
				PORTIONS: portion	
	YIELD	8 - portion			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	8 - portion			
OP - 19	CHOPPED PARSLEY	1/3 cup	ı	ſ	
<u> </u>	HERB BASIL FRESH	1/3 cup 1/2 cup			
	rough chopped	1/2 oup	I		
	HERB ROSEMARY FRESH dried	1/2 tsp		I	
	SPICE MARJORAM dried	1 tsp		I	
	PORK SHANK raw, 1lb/454g	4 shank		I	
	FLOUR AP	3/4 cup			
	BUTTER UNSALTED	1 1/2 oz / 43 g			
	OIL OLIVE PURE	2 TBL			
	SPICE SALT KOSHER	1 1/2 tsp			
	SPICE PEPPER BLACK COARSE GROUND	1/2 tsp			
	ONION YELLOW diced 1/4 in	1 cup			
	CELERY diced, 1/4 in	4 oz / 113 g		l	
	CARROT diced, 1/4 in	8 oz / 227 g		ļ	
	GARLIC FRESH chopped, 1/4 in	2 TBL			
	TOMATO DICED CANNED	2 cup			
	WINE HOUSE WHITE dry	2 cup		l	
		PREPARAT			
EP 1	Combine the fresh and dried herbs and set asi Heat butter and oil in a large skillet over high h	eat for 2 minutes.		_	
EP 2	Add the pork shanks and brown on all sides. R onto paper towels to drain excess oil. Remove	the pan from heat.			
TEP 3	Reheat the pan used to brown the shanks over and translucent. Add the garlic and cook until k	prowned.			
EP 4	Add the tomatoes and white wine to the herb n liquid and bring to a boil.	·			
EP 5	Lower the heat so the mixture bubbles gently, bone. Approximately 2 - 21/2 hours. NOTE: COOK TIME WILL VARY DEPENDING				
	TENDER BUT NOT FALLING OFF THE BON MAINTAIN THE INTEGRITY OF THE PRODU	E. THE COOKED PO			
TEP 6	Remove the shanks from the pan and place in with lid, label, date, initial, and day dot. Store u	ınder 40°F/5°C	J	ce cooled place into line insert pa	ns. Co
		EQUIPME			
	FRY PAN MITH LID	EASURING CUPS	MEASURIN	NG SPOONS WIRE W	HIP

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		Y FROM THESE STANDA		
ITEM		PORK TENDERLOIN (SMOKING OF)		MEAT - 21
SHELI LIFE			DATE ISSUED: 9/	23/2011
			PORTIONS:sl	ice
	Y	[[⊒LD: 3 - lb / 1.4 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	36 - slice		
	PORK TENDERLOIN	1 Each	1	
	marinated, 6 to 8 lb/2.7 to 3.6 kg	Lacii	I	
<u> -CSC - 64</u>	MOJO MARINADE FOR PORK LOIN from pork tenderloin	2 cup		
OTED 4	Fill the attack was and the drive in some or	PREPARATION	and the constraint and the six	h O aum af l lialann.
STEP 1	Fill the steam pan and the drippings pan w Wood Chips. Place smoker box back in sn		emove the smoker box and till wit	n 3 cup of Hickory
STEP 2	Remove the tenderloins from the plastic th		a metal 4" third hotel pan. Place	the pork tenderloin into
STEP 3	the hotel pan. Place the prepped tenderloins in the third p	nans on the wire smoker grates	(A nans ner rack) Place in the sr	noker starting with the
JILI J	top slot. Using the probes, place one into t			
OTED 4	probe holes and plug into the appropriate			""
STEP 4	On the front panel of the smoker, press "M verify the wood chips are in place. The uni			
	HAS STARTED			
STEP 5	When cooking process is complete, the ala hot steam and smoke to escape for 1 minu			
	COOKING CYCLE IS DONE, BE SURE T	HE INTERNAL TEMPERATURE	OF THE CHOPS ARE AT LEAS	
2750.0	UNIT WILL GO INTO THE "HOLD MODE"			t de a casa de a de accesa de a
STEP 6	Immediately remove the tenderloins from t pork tenderloin and wrap tightly with the pl			
	When cooled remove smoker box and care	efully dump the wood chips into t	he approved container with self of	closing lid. Pour plenty o
STEP 7	water over the burnt chips because there r		closed when cooled, remove bot	h steam and dripping
STEP 7				
	pans, empty and wash. Once cooled remo		eces. Slice the tenderloin into 502	z/142g slices. Wrap 2
	pans, empty and wash. Once cooled remo When the tenderloins are cooled, cut 1/2" slices with plastic wrap and place into a lin	off each end. Discard the end pie		
STEP 7	pans, empty and wash. Once cooled remo When the tenderloins are cooled, cut 1/2"	off each end. Discard the end pie e insert pan. Cover with lid, labe		
	pans, empty and wash. Once cooled remo When the tenderloins are cooled, cut 1/2" slices with plastic wrap and place into a lin refrigeration.	off each end. Discard the end pie e insert pan. Cover with lid, labe EQUIPMENT	I, date, initial and day dot. Store	under 40°F/5°C
	pans, empty and wash. Once cooled remo When the tenderloins are cooled, cut 1/2" slices with plastic wrap and place into a lin	off each end. Discard the end pie e insert pan. Cover with lid, labe		under 40°F/5°C

		HARD ROCK CAFE STANDAR		
		OT VARY FROM THESE	STANDARDS	
ITE	M: MEATL	OAF (SINGLE LOAF)		ID#: <mark>LMEAT - 22.2</mark>
SHELF LIF	FE:	3 DAYS	DAT	E ISSUED: 9/23/2011
			F	PORTIONS:5 lb loaf
		YIELD:1 - 5 lb loaf		
	INGREDIENT			
	PORTIONS PER I	BATCH 1 - 5 lb loaf		
	PEEE BUIDOED 007	0.11.00.7	4.40.60	ı
	BEEF BURGER 60Z PORK GROUND	2 lb + 8 oz / 1 lb / 454 g	1.13 Kilog	
	BUTTER ALTERNATE	1/4 cup / 59	ml	
SOP - 22.15	YELLOW ONION (SMALL DIG			
<u>001 </u>	CELERY	2 oz / 57 g		
SOP - 18.1	CARROTS SMALL DICE	1 oz / 28 g		
	GARLIC IN OIL	1 oz / 28 g		
	KETCHUP VOL PAK POUCH		7 ml	
	SAUCE STEAK A-1	1 oz / 28 g		
	SAUCE WORCESTERSHIRE		nl	
	SPICE PARSLEY FLAKES	1/4 cup		
	EGGS	3/4 cup		
0540 044	CRUMB BREAD PLAIN	3/4 cup		
SEAS - 01.1	SEASONING SALT (ALL PUF	RPOSE) 1 tsp	ļ	
			ARATION	
STEP 1			til the onions are soft. Cool ι	under refrigeration until an internal
OTED 6	temperature of 40°F/5°C is			
STEP 2	no segmented pockets of proc		n nook until all ingredients ar	re completely blended and there are
STEP 3		atloaf mixture into a parchmen	nanarlinad dinah daan 1/	2 non
STEP 3 STEP 4	Polition 5 lb/2.27 kg of law me	hr and 10 min. Internal tempera	paper lineu - 4inch ueep 1/. sture should be 155°E/69Â	o pan. °C
STEP 5		pans under refrigeration until i		
Step 6		into 10 oz/280 g slices. Loaf wi		
STEP 7				on grill making diagonal grill marks
012		PREP RECIPE MEAT - 2.1 F		on gill making diagonal gill make
STEP 8				F/5°C refrigeration and hold for
0.2. 0	service.	non bag. Labor, date, illian and		, , o, t e remgeration and meta te
		EQU	IPMENT	
	STOCK POT	KITCHEN SPOON	HOBART MIXER	DOUGH HOOK
	PARCHMENT PAPER	1/3 PAN WITH LID	FRENCH KNIFE	CUTTING BOARD
INCLIDE THAT	. ALL THE WORK AREA FOR	ADENT COOKING LITENS!	AND CONTAINED LICES	S FOR THE
	ALL THE WORK AREA, EQUIN			FOR THE
	N OR STORAGE OF THIS PROI	DUCT ARE CLEAN, SANITAR	Y, AND FREE FROM	
CONTAMINAN	115!			

	_		FE STANDARD RECIPE			
		O NOT VARY FRO	OM THESE STANDAR			
ITEM	SMOKED MEATLOAF				D#:LMEAT - 22.3	
SHELF LIFE	E: 3 DAYS			DATE ISSUED: 9/23/2011		
				PORTIO	NS:Pound	
		YIELI	D.5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog	15 - lb / 6.8 - Kilog	
	INGREI	DIENTS	MEASURE			
	PORTIONS	PER BATCH	5 - lb / 2.27 - Kilog	10 - lb / 4.54 - Kilog	15 - lb / 6.8 - Kilog	
SOP - 22.1	RED ONION (SMALL DI	CE)	1/2 cup	1 cup	1 1/2 cup	
/EO	Grilled	,	O TDI			
<u>′EG - 53</u>	ROASTING OF GARLIC BEEF BURGER 60Z		2 TBL 3 lb + 8 oz / 1.59 Kilog	1/4 cup 7 lb / 3.18 Kilog	1/3 cup 10 lb + 8 oz / 4.76 Kilo	
ISC - 02	HICKORY BBQ SAUCE		1/2 cup + 2 TBL / 148 ml		1 3/4 cup + 2 TBL / 444	
	SAUCE WORCESTERS	HIRE GAI	1 tsp	2 tsp	ml 1 TBL	
	SPICE PEPPER CAYEN		1/2 tsp	1 tsp	1 1/2 tsp	
	SPICE CHILI POWDER		1/2 tsp	1 tsp	1 1/2 tsp	
	SPICE THYME GROUNI)	1 tsp	2 tsp	1 TBL	
	SPICE SALT IODIZE TA		1 tsp	2 tsp	1 TBL	
	EGGS		3 Each	6 Each	9 Each	
	CRUMB BREAD PLAIN		3/4 cup	1 1/2 cup	2 1/4 cup	
EAS - 01.1	SEASONING SALT (ALL	. PURPOSE)	1 TBL	2 TBL	3 TBL	
TEP 2 TEP 3 TEP 4 TEP 5	Spray a metal 4" third pa pans down on a hard sur Fill the stream pan and the Wood Chips. Place smoker start probe holes and plug into On the front panel of the Press "Enter", then press "Enter", then press bot steam and smoke to smoker to cool under refree the press where the cool under refree panel of the steam and smoke to smoker to cool under refree panel of the press that steam and smoke to smoker to cool under refree panel of the panel o	n with pan release spra face to get out any air p ne drippings pan with 1 ter box back in smoker. ing with the top slot. Us the appropriate port. S smoker, press "Menu S ENTER "6" FOR "ess "Start/Stop", the verify the wood DOOR ONCE COOKIN complete, the alarm w escape for 1 minute the rigeration.	sing the probe, place into the Securely close the door of the Select" THE SMOKED ROCK CHO a press "Enter" again to ver a chips are in place. The unit of the process HAS STARTE ill sound. Open door slightly an open the door completely	w meatloaf mixture into end the mixture emove the smoker box are middle of the pan. Pull he unit. PPS/ TURKEY/ THIGHS erify you have water, the mit will now start up. ED allowing the safety latcher. Remove the probe. Res	nd fill with 3 cup of Hickory probe cord through the nen press "Enter" again to n to catch the door. Allow to move the pans from the	
tep 6	165°F/74°C THE UNI	T WILL GO INTO THE	SURE THE INTERNAL TE "HOLD MODE" WHICH HO into 10 oz/280 g slices. Loa	OLDS PRODUCT AT 150	0°F/66°C.	
TEP 7	pan.	·	oaf. Place coated side of m			
TEP 8		rilled meatloaf into port	an to cool. See MEAT-22.1 ion bags and place into line nd hold for service. EQUIPMENT	insert pans Cover with	lid, label, date, initial and	
	MIXING BOWL STRIPPER BAGS	DOUGH HOOK	1/3 PAN WITH LIE	D PAN RELE	EASE SPRAY	
			ING UTENSILS, AND CON E CLEAN, SANITARY, ANI			

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	HARD ROCK C	AFE STANDARD RECIPE		
	DO NOT VARY FF	ROM THESE STAND	ARDS	
ITEM:	KIELBASA (CUTTIN	ID#:	LMEAT - 23	
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	6 ounce
	YIE	LD:5 - lb / 2.3 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	13.33 - 6 oz		
	KIELBASA	5 lb / 2.27 Kilog	1	l
	Cut Kielbasa into 6 oz/170 g pieces.	PREPARATION		
STEP 2	NOTE: BE SURE TO USE A SAFETY G Place into stripper bags and into line inse 40ŰF/5ŰC refrigeration.			ot. Store under
	Ç	EQUIPMENT		
	WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAN			

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	HARD ROCK CA	AFE STANDARD RECIPI	E			
	DO NOT VARY FR	OM THESE STAND	ARDS			
ITEM:	CHICKEN FRIED STE	AK		ID#:LMEAT - 25		
SHELF LIFE:			DATE	E ISSUED: 9/23/2011		
			P	ORTIONS: portion		
	YIELD	8 - lb / 3.6 - Kilog				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	21.33 - portion				
	FLOUR AP	3 qt / 2.84 l				
	CORN FLAKES	2 1/4 qt / 2.13 l				
		1/2 cup				
	SPICE SALT GARLIC	3 TBL				
	SPICE PEPPER CAYENNE	1 TBL				
	SPICE SALT IODIZE TABLE EGG WASH II	1/2 cup				
	FLOUR AP	2 qt / 1.89 l 1 1/2 qt / 1.42 l				
	BEEF STEAK CUBE	16 Each				
			·	·		
		PREPARATIO	· -			
	In a 6" half pan add the flour, corn flakes and s					
	In two 4" half pans place the flour in one and th					
CTED 2	the unseasoned flour then dip in the egg wash	evenly coating, then pres	ss into the seasoned	logo the man an annuation with		
	Sprinkle some seasoned flour on a paper lined 4" half hotel pan and layer the breaded steaks on the paper separating with paper dusted with seasoned flour. Continue process until completed. Cover with lid, label, date, initial and day dot. Store under					
	40°F/5°C refrigeration.	ocess unui compieted. Ci	over with iid, label, d	ate, initial and day dot. Store under		
	NOTE: CUBE STEAKS CAN BE VERY TEND	ER DO NOT OVER HAN	NDLE AS THEY WIL	L BREAK APRT VERY EASY.		
	MAKE SURE YOU USE ENOUGH SEASONE	D FLOUR SO THEY DO	NOT STICK.			
		EQUIPMENT				
	MEASURING CUPS MEASURING	SPOONS	HOTEL PAN	PARCHMENT PAPER		
INSURE THAT	ALL THE WORK AREA, EQUIMPENT, COOK	KING UTENSILS. AND (CONTAINERS USED	FOR		
	ATION OR STORAGE OF THIS PRODUCT AR					
CONTAMINAN		,				

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		HARD ROO	CK CAFE STANDARD RECIF	PE		
		DO NOT VARY	Y FROM THESE STAN	DARDS		
ITEM:		PROSCIUTTO MOZZA	RELLA ROLLS		ID#:LMEAT - 27	
SHELF LIFE:	3 DAYS			DATE ISS	SUED: 9/23/2011	
				PORT	IONS:portion	
		`	/ =LD: 4.5 - oz / 128 - g	9 - oz / 255 - g	18 - oz / 510 - g	
		INGREDIENTS	MEASURE			
	PO	RTIONS PER BATCH	1 - portion	2 - portion	4 - portion	
	PORK PROSO CHEESE MO	CIUTTO ZZARELLA STICKS	1 1/2 oz / 43 g 3 Each	3 oz / 85 g 6 Each	6 oz / 170 g 12 Each	
			PREPARATIO	ON		
		cut the Prosciutto into 1/2		THE OLIOPP		
STEP 2	Cut the mozza	arella cheese into 1 oz/28				
			SLOVE WHEN CUTTING TH		Lors Sate a sufficient Disconsiste a	
STEP 3 Lay the prosciutto on a flat surface. Place the cheese stick at the end of the Prosciutto and roll up into a cylinder. Place i line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°/5°C refrigeration. EQUIPMENT						
	SLICER	SAFETY GLOVE	CHEF KNIFE	LINE INSERT PAN W	VITH LID	
	TON OR STO		COOKING UTENSILS, AND C T ARE CLEAN, SANITARY,		R	

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	HARD RO	OCK CAFE STANDARD RECIPE						
	DO NOT VAR	Y FROM THESE STANDAR	RDS					
ITEM	SCHNITZEL (BR	ID#:LMEAT - 28						
SHELF LIFE			DATE ISSUED: 9/	23/2011				
			PORTIONS: 50)Z				
		YIELD:5 - 5oz						
	INGREDIENTS	MEASURE						
1	PORTIONS PER BATCH	5 - 5oz						
İ	PORK UPPER SHELL SCHNITZEL	5 Each	1					
MISC - 08	HRC FRY FLOUR	1 cup						
MISC - 06	EGG WASH II	2 cup						
LMISC - 28	SCHNITZEL BREADCRUMBS	2 cup						
		PREPARATION						
STEP 1	Set up hotel pan with SCHNITZEL BRE	ADCRUMBS						
STEP 2	Set up hotel pan with HRC FRY FLOUR	₹						
STEP 3	Set up hotel pan with EGG WASH II							
STEP 4	Tenderize the pork "Schnitzel" with a m							
STEP 5	Place pork "Schnitzel" into HRC FRY Fl of the meat). Shake off any extra flour. I WASH II							
STEP 7		Place "Schnitzel" into SCHNITZEL BREADCRUMBS and ensure that breading is tightly packed, as it will come off during						
STEP 8	Place breaded "Schnitzel" on a sheet pa	an, cover with lid						
STEP 9	Label, date, initial and day dot. Store it							
	CUTTING BOARD KNIFE	HOTEL OR SHEET PAN	FOOD HANDLING GI	LOVES				
	ALL THE WORK AREA, EQUIMPENT, ATION OR STORAGE OF THIS PRODU ITS!							
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	HARD	ROCK CAFE ST	ANDARD RECIPE				
	DO NOT V	ARY FROM T	HESE STANDA	RDS			
ITEN	CUBAN PORK (PREPPING OF)			ID#:LMEAT - 29			
SHELF LIFE	≣:			DATE ISSUE	D: <mark>9/23/2011</mark>		
				PORTION	S: <mark>11oz</mark>		
		YIELD: 4.5 -	lb / 2 - Kilog				
	INGREDIENTS	MEA	SURE				
	PORTIONS PER BATO	CH 6.55	- 11oz				
		•	•		•		
SOP - 22.3	PORK SMOKED YELLOW ONION SLICED		1.36 Kilog + 8 oz / 680 g				
			PREPARATION				
STEP 1	Remove smoked pork from the package, cut the cold pork roast into 1 1/2" to 2" slices, cut each slice into 6 pieces						
	making large cubes. NOTE: WHEN CUTTING THE PORK, MAKE SLICES AND CUTS SLIGHTLY RANDOM TO GIVE THE CUBES						
	SOME SIZE DIFFERENCE.						
OTED 0	NOTE: BE SURE TO USE A SA			-			
STEP 2 STEP 3	Weigh the pork into 8 oz/227 g por Place into line insert pans and co				°F/5°C refrigeration.		
	CUTTING BOARD SAF	ETY GLOVE	CHEF KNIFE	LINE INSERT PA	AN WITH LID		
	PORTION BOATS						
	HE WORK AREA, EQUIMPENT, C FORAGE OF THIS PRODUCT AR				E		
CONTAMINANTS!	TORAGE OF THIS PRODUCT AR	E CLEAN, SANI	ARI, AND FREE F	-KOIVI			

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **SMOKEHOUSE PORK TAMALE** ITEM: D#: LMEAT - 30 **SHELF** DATE ISSUED: 9/23/2011 LIFE: PORTIONS: Each YIELD: 33 - Each **INGREDIENTS MEASURE** PORTIONS PER BATCH 33 - Each **CORN HUSK** 34 Each WATER 1 3/4 qt / 1.66 I **BASE CHICKEN** 3 TBL **CORN MASA** 2 qt / 1.89 l SHORTENING CRISCO 3 cup **BAKING POWDER** 2 TBI PIG MEAT NO SAUCE 3 lb / 1.36 Kilog LMEAT -HSC - 03 PIG SAUCE 2 1/2 cup **PREPARATION** STEP 1 Open up the package of dried corn husk and place in water to soak. NOTE: SOAK CORN HUSKS IN WATER FOR 2 HOURS BEFORE USING STEP 2 Dissolve the chicken base in the hot water to make the chicken stock. STEP 3 In a mixer with a flat paddle attachment on medium speed, add the masa, shortening and baking powder. Blend together until the shortening is broken up. Slowly add the chicken stock until the mix is soft and does not stick to your fingers when you touch it. Stop mixer and scrape down with rubber spatula and mix again. Remove bowl from mixer and scrape down paddle and bowl with spatula. Place masa in a plastic container cover and reserve. STEP 4 Mix the chopped pork with the pig sauce in a large mixing bowl until evenly blended. Remove a corn husk from the water shake off excess water. Use a #12 scoop of masa and place at the front middle edge. Spread STEP 5 the mix out 6"/15.2 cm x 3"/7.6 cm towards the center of husk. Shape a 1/4 cup of the pork to form a cylinder 3 1/2" long and 3/4" in diameter. Place the pork on the front edge of the masa in the center. Roll the front edge towards the center and the back up to the front rolling the masa around the pork. Form and close the ends with your fingers. Place on a clean surface and roll tightly while folding the ends in. Place on foil sheet and roll the tamale tightly in the foil while folding the ends in. Place in a perforated 4" 1/2 hotel pan in standing on their ends. Repeat process until they are all done. NOTE: MAKE SURE THE MASA IS SEALED WELL AROUND THE PORK AND THAT IT IS TIGHT IN THE CENTER OF THE HUSK AND NOT SQUEZING OUT OF THE END. STEP 6 Place the perforated pan in a 6" 1/2 pan 2/3 full with water. Place on the stove and bring to boil. Cover the pan with a lid and steam for 1 hour. Remove the pan from heat and place flat on sheet pan and cool under refrigeration. STFP 7 Once cooled, remove foil and wrap each tamale in plastic wrap. Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration **EQUIPMENT** PLASTIC CONTAINER WITH WIRE WHIP/HOBART MIXER WITH PADDLE RUBBER SPATULA #12 SCOOP ATTACHMENT **PREFORATED** SHEET **ALUMINUM FOIL** HOTEL OR SHEET PAN **PANS** PAN INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM

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ITEM	PORTION OF PORK ROAST			ID#:LMEAT - 31.1		
SHELF LIFE				DATE ISSUED:	/23/2011	
				PORTIONS:	oz/227 g - 2 strip	
		YIELD: 3 - lb / 1.4 -	Kilog			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	6 - 8 oz/227 (g - 2 strip			
		•		•		
HSC - 08.2 LMEAT - 31	BROWN SAUCE MERLOT BUTTER PORK ROAST sliced and crust removed	1/2 cup 3 lb / 1.36 Kil	og			
MEAT - 31	CRACKLING crusted skin strips	12 strip]	1		
		PRE	PARATION			
STEP 1	Put brown sauce in a suitable size ho slices (approximately 8 oz/227 g) into dot. Store under 40°F/5°C refriger	otel pan and place pork in a stripper bag. Place in	oast slices in hotel pan			
STEP 3	Portion 2 slices crackling in a strippe it under 40ŰF / 5ŰC refrigeration.	r bag and place into a lir	·	n a lid, label, date, i	nitial and day dot. Store	
	HOTEL OR SHEET PAN M	EASURING CUPS	UIPMENT STRIPPER BAGS	LINE INSERT I		

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ID#:LMEAT - 32 ISSUED: 9/23/2011 ORTIONS: Portion						
ortion						
PREPARATION In a large saute pan over medium heat break up the sausage meat. Keep stirring and breaking up the meat to						
1/4"crumbles using a piano whip.						
NOTE: IF USING A TEFLON FRY PAN USE THE EDGE OF A HIGH TEMP RUBBER SPATULA AS NOT TO SCRTACH THE TEFLON.						
ce on a sheet pan to cool.						
. Store under 40°F/5°C						
P STRIPPER BAGS						
la id						

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ITEM	BREADING OF MILANESE				ID# <mark>:</mark> LMEAT - 33		
SHELF LIFE					DATE ISS	UED:9/23/2011	
					PORTIONS:4 oz		
		YIELD:1 - 4 oz		20 -	4 oz		
	INGREDIENTS PORTIONS PER BATCH		MEASU	IRE			
			1 - 4 oz		4 oz		
	VEAL CUTLET FLOUR AP SPICE SALT IODIZ CRUMB BREAD PL EGGS		5 oz / 1 2 TBL 1 tsp 1/4 cup 1 Each	2 1/ 1/2 1 1/	+ 4 oz / 2.84 k 2 cup cup 4 qt / 1.18 l Each	Cilog	
STEP 1	Place the beef slice the breading	in the salted all-purp		REPARATION nake the excess flou	r and dip in the	egg and place the beef into	
STEP 2		on a lined sheet tray		plastic wrap and sto	ore under 40°	F/5°C refrigeration.	
	SHEET PANS	SAFETY GLOVE		MEASURING CUF	PS MEA	ASURING SPOONS	
	MIXING BOWL	PARCHMENT PA	PER	PLASTIC WRAP			

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			M THESE STANI	JARDS		
ITEM	1:	PORCHETTS			ID#:LMEAT - 34	
SHELF LIFE	E:			DATE I	SSUED: <mark>9/23/2011</mark>	
				POF	RTIONS:8 oz	
		YIELD:7	.1 - lb / 3.2 - Kilog	14.1 - lb / 6.4 - Kil	og	
	INGREDIENT	'S N	IEASURE			
	PORTIONS PER E	BATCH 1	4.1 - 8 oz	28.2 - 8 oz		
SEAS - 01.1	PORK TENDERLOIN SEASONING SALT (ALL PUF GARLIC FRESH HERB ROSEMARY FRESH HERB OREGANO FRESH FLAVORING LIQUID SMOKE WATER	RPOSE) 3 1. 1. 1. 1.	lb / 3.2 Kilog TBL /2 cup /4 cup /4 cup cup	14 lb / 6.4 Kilog 1/3 cup 1 cup 1/2 cup 1/2 cup 1/2 cup 1 qt / 946 ml		
STEP 1			PREPARATIO the seasoning with a	= =	x in the internal part of the pork	
STEP 2	Roll the pork with a string and place in a tray In the tray place 1/4 cup liquid smoke mixed with 1/2 I. of water and cover with aluminum foil to seal. Place tray in a pre-heated 356ŰF/180ŰC oven and cook for approximately 1.45 minutes. Remove aluminum foil and cook for approximately 20 minutes					
STEP 3	to make the external part crispy Remove pork from oven Place sheet trays on a cooling rack in walk-in until product is completely cooled 40ŰF/5ŰC Cut the pork in 1/4" slices then portion					
STEP 5	NOTE: BE SURE TO USE A Wrap 2 slices (8 oz/227 g) tog lidsLabel, date ,initial and da	ether with plastic w	rap and day dot Place	e the wrapped portions ion	in a line insert pans with	
	SHEET PANS	SAFETY GLOVE	PLASTIC WRAP	ALUM	INUM FOIL	
	MEASURING CUPS	FRENCH KNIFE	MEASURING SF	POONS LINE I	NSERT PAN WITH LID	

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	DO NOT VARY	FROM THESE STA	NDARDS	
ITE	M: LAMB MARINA	ATING OF	ID#:LMEAT	Γ - 35
SHELF LIF	Ξ :		DATE ISSUED: 9/23/20)11
			PORTIONS: Each	
		YIELD:6 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - Each		
	SPICE SALT KOSHER	1/4 cup		
	SPICE PEPPER WHITE GROUND LAMB SHOULDER	2 TBL 6 Each		
	CARROT	12 oz / 340 g		
	ONION YELLOW	12 oz / 340 g		
	CELERY	8 oz / 227 g		
	WINE KITCHEN HOUSE WHITE	3 cup		
		PREPARATI	ON	
STEP 1	Season the pork with the salt and pe			
STEP 2	Place the vegetables and wine into the	he hotel pan		
STEP 3	add the meat in the marinade and co	over with a lid. Store under	40F/5C refrigeration.	
	NOTE lamb have to be marinated a			
		EQUIPMEN	IT	
	HOTEL PAN WITH LID	MEASURING CUPS	MEASURING SPOONS	KNIFE

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	HARD ROC	K CAFE STANDARD RECIP	F		
			_		
		FROM THESE STAND			
ITEM:	LAMB COOKI	NG OF	ID#	LMEAT - 36	
SHELF LIFE:			DATE ISSUED	9/23/2011	
			PORTIONS	Each	
	,	/IELD: <mark>6 - Each</mark>			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	6 - Each			
<u>LMEAT - 35</u>	LAMB MARINATING OF	6 Each		I	
		PREPARATION	İ		
	Cover the hotel pan with aluminum foil temperature of 155F/68C	. Place in a 350F/177C over	for 1 hour 45 minutes or un	til an internal	
	Once cooked, remove the lamb from the vegetables and juice.	ne hotel pan and place on a s	sheet pan to cool under refr	igeration. Do not discard	
	NOTE: DO NOT DISCARD THE VEGETABLES AND JUICE. RESERVE FOR THE LAMB JUICE				
	Once cooled, wrap with plastic wrap ar under 40F/5C refrigeration.	nd place into a line insert pan	with lid. Label, date, initial	and day dot. Store	
	-	EQUIPMENT			
	HOTEL PAN WITH LID	MEASURING CUPS	MEASURING SPOONS	KNIFE	
	E WORK AREA, EQUIMPENT, COOK ORAGE OF THIS PRODUCT ARE CL				

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ITEN	SEASONED MEA	Т	ID#:LMEAT - 38	
SHELF LIFE	3 DAYS		DATE IS	SUED: 3/23/2012
			POR	TIONS: Cup
	YIELD	2 - pie		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - cup / 1.42 - I		
	BEEF BURGER 6OZ WATER SPICE FENNEL SEED SPICE SALT KOSHER GARLIC IN OIL SPICE PEPPER BLACK COARSE GROUND SPICE OREGANO LEAF SPICE BASIL DRY SPICE PEPPER RED FLAKES CRUSHED SUGAR GRANULATED SPICE ALLSPICE	2 lb + 10 oz / 1.18 Kilog 2 TBL 5 tsp 1 TBL 1 TBL 1 TBL 1/2 tsp 1/2 tsp 1/2 tsp 1/4 tsp 1/4 tsp		
STEP 1	in a stock pot over medium heat, place water,	Preparation	d miv all ingradiants o	pompletely with kitchen angen
OIEF I	Cook over medium heat until meat is complete	riamburger meat, spices and ely browned.	u mix ali ingredients c	completely with kitchen spoon.
STEP 2	Remove from heat and drain off excess greass product is below 40ŰF/5ŰC. Cover with lid, la 40ŰF/5ŰC refrigeration.	e from seasonal meat. Place	e seasoned meat into ot. Reserve for pasta	proper container. Cool until pie filling recipe or store unde
	167 C 1767 C Tolligoration.	EQUIPMENT		
	MEASURING CUPS MEASU	JRING SPOONS	STOCK POT	KITCHEN SPOON
	CONTAINER WITH LID			

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	HARD ROCK	CAFE STANDAR	RD RECIPE	
	DO NOT VARY I	FROM THESE	STANDARDS	
ITEM:	SLIVERED ALMO	ONDS		ID#:LMISC - 04.1
SHELF LIFE:	2 DAYS		D	ATE ISSUED: 9/23/2011
				PORTIONS: Ounce
	YIE	LD: 16 - oz / 454	- g	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - oz / 454	- g	
	NUT ALMOND	1 lb / 454 g	I	T .
STEP 1	Place slivered almonds evenly on a half she Remove sheet pan from the cheese melter melter to finish toasting.	eet pan. Place un		
STEP 2	Remove from the melter and let the almond room temperature.	ds cool. Place into	a line insert pan with lid. La	abel, date, initial and day dot. Store at
	·	EQ	UIPMENT	
	HALF SHEET PANS	SPATULA	LINE INSERT PAN W	VITH LID
THE PREPARA	ALL THE WORK AREA, EQUIMPENT, CO ATION OR STORAGE OF THIS PRODUCT ITS!	ARE CLEAN, SA	ANÍTARY, AND FREE FRO	

ITEM	OIL FOR	FLATBREAD		ID# <mark>:</mark> LMISC - 20	
SHELF LIFE	31	DAYS		DATE ISSUED: 9/23/2	2011
				PORTIONS: Teas	oon
		YIELD:1 - qt /	946 - ml		
	INGREDIENTS	MEASU	JRE		
	PORTIONS PER BATO	CH 192 - ts	sp / 946 - ml		
		<u>'</u>	<u>.</u>	·	
	OIL OLIVE PURE SPICE SALT KOSHER SPICE PEPPER BLACK GROUI SPICE THYME WHOLE SPICE OREGANO LEAF	1 qt / 9/ 4 tsp ND 1 tsp 4 tsp 1/4 cup			
		Pi	REPARATION		
STEP 1 STEP 2 STEP 3	Combine all of the ingredients in Stir vigorously to incorporate the Place a tight fitting lid on the con	plastic container. seasonings and the tainer. Label, date a	e oil.	perature.	
	PLASTIC CONTAINER WITH LID	MEASURING CUPS	MEASURING SPOONS	STAINLESS STE	EL MIXING
	WIRE WHIP				

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ITI	FRIED CHICKEN F	LOUR		ID#:LMISC - 23	
SHELF LI	FS:		DATE ISSU	ED: 9/23/2011	
			PORTIO	NS:Cup	
	YIEL	D:4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.8 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	4 - cup / 946 - ml	8 - cup / 1.89 - I	16 - cup / 3.79 - I	
	ELOUID AD	4 / 0.40	lo =1 / 4 00 1	h / 0.70 l	
	FLOUR AP SPICE SALT KOSHER	1 qt / 946 ml 2 TBL	2 qt / 1.89 l 1/4 cup	1 gal / 3.79 l 1/2 cup	
SEAS - 04	JERK SEASONING	1/4 cup	1/4 cup 1/2 cup	1 cup	
<u>527(0 0 1</u>	SPICE PAPRIKA	1 TBL	2 TBL	1/4 cup	
	SPICE PEPPER BLACK GROUND	1 TBL	2 TBL	1/4 cup	
	SPICE GARLIC GRANULATED	2 tsp	4 tsp	8 tsp	
	SPICE ONION POWDER	1 tsp	2 tsp	4 tsp	
SEAS - 07	CAJUN SEASONING (SCRATCH)	1 TBL	2 TBL	1/4 cup	
		PREPARATION	J		
STEP 1	Place each ingredientiinto a stainless stee		-	vire whip until fully	
	incorporated.				
STEP 2		Place into a proper container and cover with a tight fitting lid Label, date, initial and day dot. Store at room			
	tomporatare.	EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	WIRE V	VHIP CONTAIN	IER WITH LID	

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	HA	RD ROCK CAFE STANDARD RE	CIPE	
	DO NOT	VARY FROM THESE STA	ANDARDS	
ITEN	M: CARAMIL	IZED BANANAS		ID#:LMISC - 25
SHEL LIFI		2 DAYS	DATE ISS	UED:9/23/2011
			PORTIO	ONS:slices
		YIELD:4 - Each		
İ	INGREDIENTS	MEASURE		
	PORTIONS PER BAT	CH 40 - slices		
	BANANA EXTRACT VANILLA SUGAR GRANULATED BUTTER UNSALTED	4 Banana 2 TBL 1 cup 2 TBL		
		PREPARA	ATION	
STEP 1	Cut the bananas on the bias on a NOTE: BE SURE TO USA A SAF		HE BANANAS	
STEP 2	Place the bananas in a stainless s			
STEP 3	vanilla. Add the sugar and mix the On medium high heat using a non in the pan to ensure perfectly sear cooled completely, place them in a of deli paper.	estick saute pan add the butter and ed. Remove them and place them I line insert pan with deli paper. La	d wait till the butter melts complon on a lined sheet pan to cool at ay the bananas in a single layer	etely. Evenly place the banana room temperature. Once and cover with another sheet
	NOTE: ENSURE TO PLACE THE PAPER.	BANANAS IN A SINGLE LAYER	R, DO NOT STACK MORE THA	AN 3 LAYERS WITH THE DEL
		EQUIPM		
	SAUTE PAN	STAINLESS STEEL MIXING I		KITCHEN GLOVES
	MEASURING CUPS	MEASURING SPOONS	SHEET TRAYS	PARCHMENT PAPER
	LINE INSERT PAN WITH LID	DELI OR LOGO PAPER		

CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS FRIED DUMPLING ROLL ITEM: D#: LMISC - 26 SHELF **DATE ISSUED: 9/23/2011** LIFE: PORTIONS: slices YIELD: 2 - Each **INGREDIENTS** MEASURE **PORTIONS PER BATCH** 16 - slices **BUTTER UNSALTED** 2 oz / 57 g YELLOW ONION (SMALL DICE) SOP -1 cup 22.15 MILK 1 cup LMISC - 27 DRIED BREAD PREP 3 1/4 cup CHOPPED PARSLEY SOP - 19 1 cup **CHOPPED CHIVES** LSOP -1 cup <u>13.2</u> SPICE SALT IODIZE TABLE 1 tsp SPICE PEPPER BLACK GROUND 1 tsp **EGGS** 1 Each MILK 1 cup **PREPARATION** STEP 1 In a medium stainless steel sauce pan over medium heat melt butter. Add the onions untill tender. In a small sauce pan over medium heat, slowly bring the milk to 104°F/40°C. STEP 2 NOTE: MAKE SURE THE TEMPERATURE OF THE MILK IS NOT OVER 104°F/40°C. Place all ingredients in a suitable size stainless steel mixing bowl. Combine all ingredients with gloved hands untill they are fully STEP 3 incorporated. STEP 4 Put one piece of aluminium foil (60cm) on a cleaned surface. Put one piece of plastic wrap (60cm) on top of the aluminium foil.Put the dumpling mixture on the plastic wrap and start to build a roll with 48cm in length and 5cm in diameter. STEP 5 Wrap the dumpling mixture with plastic wrap and finish the roll. Wrap the roll with aluminium foil, the size of the roll has to be 48cm in lenght and 5cm in diameter. STEP 6 NOTE: MAKE SURE BOTH ENDS ARE COMPLETELY CLOSED. STEP 7 Pre heat the steamer to 100 degrees. STEP 8 Put the dumpling roll on a perforated tray into the steamer for 25 minutes. STEP 9 Let the roll cool down to room temperature, once the roll is cooled down place on sheet tray. Label, date, initial and day dot. Store it under 40°F/5°C refrigeration. Cooling Procedures 1. Fill out labels with the product name, day & date of production. 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product

- Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70ŰF/21ŰC or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
- Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

CUTTING BOARD

MIXING BOWL

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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	HARD ROCK	CAFE STANDARD RECIPE		
	DO NOT VARY F	ROM THESE STANDA	ARDS	
ITEM				#:LMISC - 27
SHELF LIFE	:		DATE ISSUE	D: 9/23/2011
			PORTION	S:Ounce
	YI	ELD: 14 - oz / 397 - g		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	14 - oz / 397 - g		
STEP 1	ROLL HOAGIE Cut Buns or Hoagies in 1/8" slices. Plac NOTE: BE SURE TO USE SAFETY GL NOTE: DO NOT CUT THE SLICES TH NOT MATTER NOTE: THE OLD BUNS OR HOAGIES TEMPERATURE	OVE WHEN CUTTING THE ICKER THAN 1/8"/3.2 MM, I	BREAD SLICES F THE SLICES TEAR	
		EQUIPMENT O KNIFE SAFETY G	LOVE CONTA	INER WITH LID
	WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAR			Ē

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		FE STANDARD RECIPE		
	DO I	NOT VARY FRO	OM THESE STANDA	ARDS
	TEM: SCH	NITZEL BREADCR	RUMBS	ID#:LMISC - 28
SHELF	LIFE:			DATE ISSUED: 9/23/2011
				PORTIONS: Cup
		YIELI	2 - cup / 473 - ml	
	INGRED	IENTS	MEASURE	
	PORTIONS P	ER BATCH	2 - cup / 473 - ml	
	CRUMB BREAD PLAIN SPICE SALT IODIZE TO SPICE PEPPER BLACK GROUND	ABLE	2 cup 1 tsp 1 tsp	
			PREPARATION	
STEP 1 STEP 2 STEP 3	Place ingredients into a Mix the ingredients ever Place into a suitable siz room temperature.	nly with wire whip	ntainer with a tight fitting li	id. Cover label, date, initial and day dot. Store
	MIXING BOWL	WIRE WHIP	PLASTIC COI	NTAINER WITH LID
	THE WORK AREA, EQUIMI STORAGE OF THIS PROD			

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				1
	HARD ROCK	CAFE STANDARD RE	CIPE	
	DO NOT VARY	FROM THESE STA	ANDARDS	
ITEM	LARGE BREAD CRO	ID	#:LMISC - 29	
SHELF LIFE	3 DAYS	1	DATE ISSUE	D:9/23/2011
			PORTION	S:slices
	Y	/IELD:1 - portion		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - slices		
		•	•	•
	BREAD RYE SLICED	1 Slice		
STEP 2	Store in an air tight container.			
0.1.	Grove in an air agric deritainen	PREPARAT	TION	
STEP 1	Toast the rye bread under the salamai	nder until golden brown	on both sides	
STEP 2	Cut off the crusts and cut in half to ma			n half to make 4 triangles
	NOTE: BE SURE TO USE A SAFETY	0_0.		
STEP 3	Put back under the salamander cut sic			
STEP 4	Place into a container with a tight fittin			
		EQUIPME	NT	
	CUTTING BOARD S	SERRATED KNIFE	SAFETY GLOVE	SHEET PANS
	CONTAINER WITH LID			
	WORK AREA, EQUIMPENT, COOKIN			
	RAGE OF THIS PRODUCT ARE CLEA	AN, SANITARY, AND FI	KEE FROM	
CONTAMINANTS!				

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	HARD ROC	K CAFE STANDARD R	ECIPE	
	DO NOT VARY	FROM THESE ST	ANDARDS	
ITE	M: OVEN ROASTED	CHICKEN		ID#:LPLTRY - 01
SHELF LIF	E: 4 DAYS	3	DATE	ISSUED: 9/23/2011
			P	ORTIONS:split
		/IELD: <mark>12 - split</mark>	24 - split	36 - split
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	12 - split	24 - split	36 - split
<u>LPLTRY - 01.1</u>	OVEN ROASTED CHICKEN OIL RUB CHICKEN SPLITS	2 cup 12 split	1 qt / 946 ml 24 split	1 1/2 qt / 1.42 l 36 split
		PREPAR <i>A</i>	ATION	
STEP 1	Place splits in large stainless mixing bo hands.	wl. Pour oil over top and	I mix well. Insure that sp	G
STEP 1 STEP 2	hands. Remove from bowl and place cut side d	wl. Pour oil over top and lown onto sheet pan. Ba	I mix well. Insure that sp	G
STEP 2 STEP 3	hands. Remove from bowl and place cut side do cooked. Internal temperature should be Remove from oven and place on a cool	wl. Pour oil over top and lown onto sheet pan. Ba 165°F/74°C. ing rack in until chicken	I mix well. Insure that sp ke in preheated 325°/ is completely cooled.	G
STEP 2	hands. Remove from bowl and place cut side do cooked. Internal temperature should be Remove from oven and place on a cool After chicken has been roasted and cooked.	wl. Pour oil over top and lown onto sheet pan. Ba 165°F/74°C. ing rack in until chicken bled, cut off leg and thigh	I mix well. Insure that spus in preheated 325Ű/is completely cooled. In portion.	G
STEP 2 STEP 3 STEP 4	hands. Remove from bowl and place cut side of cooked. Internal temperature should be Remove from oven and place on a cool After chicken has been roasted and cool NOTE: BE SURE TO USE A SAFTEY	wl. Pour oil over top and lown onto sheet pan. Ba 165°F/74°C. ing rack in until chicken bled, cut off leg and thigh GLOVE WHEN CUTTIN	I mix well. Insure that spus in preheated 325Ű/is completely cooled. In portion.	165°C oven for 1 hour or until full
STEP 2 STEP 3	hands. Remove from bowl and place cut side do cooked. Internal temperature should be Remove from oven and place on a cool After chicken has been roasted and cooked.	wl. Pour oil over top and lown onto sheet pan. Ba 165°F/74°C. ing rack in until chicken bled, cut off leg and thigh GLOVE WHEN CUTTIN	I mix well. Insure that spus in preheated 325Ű/is completely cooled. In portion.	165°C oven for 1 hour or until full
STEP 2 STEP 3 STEP 4 STEP 5	hands. Remove from bowl and place cut side of cooked. Internal temperature should be Remove from oven and place on a cool After chicken has been roasted and cool NOTE: BE SURE TO USE A SAFTEY Separate the wing from the breast leavi	wl. Pour oil over top and lown onto sheet pan. Ba 165°F/74°C. ing rack in until chicken oled, cut off leg and thigh GLOVE WHEN CUTTIN ng approximately 1 inch	I mix well. Insure that spake in preheated 325Ű/ is completely cooled. In portion. IG CHICKEN IN or less of breast meat and store under 40ŰF/5Å	165°C oven for 1 hour or until fully
STEP 2 STEP 3 STEP 4 STEP 5 STEP 6	hands. Remove from bowl and place cut side of cooked. Internal temperature should be Remove from oven and place on a cool After chicken has been roasted and cool NOTE: BE SURE TO USE A SAFTEY Separate the wing from the breast leaving Separate leg and thigh pieces.	wl. Pour oil over top and lown onto sheet pan. Ba 165°F/74°C. ing rack in until chicken oled, cut off leg and thigh GLOVE WHEN CUTTIN ng approximately 1 inch , and day dot. Rotate and	I mix well. Insure that spake in preheated 325Ű/ is completely cooled. In portion. IG CHICKEN IN or less of breast meat and store under 40ŰF/5Å	165°C oven for 1 hour or until fully

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		CAFE STANDARD F			
177.0		FROM THESE ST	_	D/ I DI TDV 04.4	
ITEM				D#:LPLTRY - 01.1	
SHELF LIFE	7 DAYS	i		ED: 9/23/2011	
			PORTIO	NS:Fluid Oz	
		/IELD: 2 - qt /1.9 - I	4 - qt /3.79 - I		
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	64 - oz / 1.89 ·	- I 128 - oz / 3.79 - I		
	BUTTER ALTERNATE SPICE CHICKEN ROTISSERIE	2 qt / 1.89 l 6 oz / 170 g	1 gal / 3.79 l 12 oz / 340 g		
		PREPAR	ATION	·	
STEP 1	In a stainless steel bowl, mix both ingr			ly dissolve in Whirl.	
STEP 2	In a stainless steel bowl, mix both ingredients very well. Dry mix should almost completely dissolve in Whirl. Place in proper storage container and cover well.				
	DO NOT REFRIGERATE AND DO NOT REUSE AFTER MIXING WITH CHICKEN. EQUIPMENT				
	WIRE WHIP STAINLESS STEEL M	IIXING BOWL LI	NE INSERT PAN WITH LID	MEASURING CUPS	

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	HARD R	ROCK CAF	E STANDARD RECIPE					
	DO NOT VA	RY FRC	M THESE STANDA	RDS				
ITEM:	HAWAIIAN CHICKEN ROASTING			ID#:LPLTRY - 08.1				
SHELF LIFE:	4 DA	AYS		DATE ISSUED:	9/23/2011			
				PORTIONS	as needed			
			1 - as needed					
			MEASURE					
	PORTIONS PER BATCH		1 - as needed					
PLTRY - 08	HAWAIIAN MARINATED CHICKEN		1 as needed	I	I			
STEP 2	On a lined sheet pan, place the mari minutes or until an internal temperat Remove from oven and cool under 4 on each chicken and place into a line	ure of 150 10°F/5°	l°F/66°C is reached. C refrigeration. Once cool					
	Cover with lid, label, date, initial and			efrigeration.				
	SHEET PANS PARCHMENT	PAPER	PLASTIC WRAF	LINE INSERT PA	N WITH LID			
NSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!								

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HARD ROCK CAFE STANDARD RECIPE									
DO NOT VARY FROM THESE STANDARDS									
ITEM:	HERB CHICKEN GRILLED				ID#:	LPLTRY - 09			
SHELF LIFE:		3 DA	YS			DATE	ISSUED:	9/23/2011	
						РО	RTIONS:	8oz piece	
	YIELD:8 - Each			16 - Each					
	INGREDIENTS MEASURE								
	PORTIO	NS PER BATCH		8 - 8oz piece		16 - 8oz piece			
000 50	CHICKEN BREAST	80Z		8 Each		16 Each			
<u>CSC - 50</u>	HERB MARINADE			1 cup		2 cup			
				PREPAR	ATION				
STEP 1	Using a gloved han	d, gently toss chick	ken breas	ean. Add the desirets until marinade	ed numb has ever			ts according to batch size. chicken.	
	NOTE: CHICKEN N								
STEP 2	Cover, label, date, i NOTE: AFTER 8 H							NCERT RAN	
	NOIE. AFIER 6 H	OUR MARINATIO	IN, DREA	EQUIPI		AN APPROPRIAT	E LINE I	NSERT FAN.	
	HOTEL PAN	DRAIN PAN	STOR	AGE CONTAINER	R WITH L	.ID	GALL	ON MEASURE	
	WIRE WHIP								
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!									

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	UED: 9/23/2011 ONS: 5oz breast 84 - 5oz breast						
42 - 5oz breast							
	84 - 5oz breast						
42 - 5oz breast							
42 - 5oz breast							
	84 - 5oz breast						
•	•						
42 breast	84 breast						
2 lb / 907 g	4 lb / 1.81 Kilog						
)N							
d mix well. Cover with	id.						
=							
PREPARATION Place thawed breast in a large lexan. Cover with jerk wet rub and mix well. Cover with lid. NOTE: CHICKEN MUST BE MARINATED FOR 12 HOURS. Label, date, initial, and day dot. Store under 40°F/5°C refrigeration. NOTE: DO NOT REUSE MARINADE AFTER MIXING WITH CHICKEN. EQUIPMENT LEXAN WITH LID LINE INSERT PAN WITH LID							

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		D ROCK CAFE STANDARD R		
177		VARY FROM THESE ST	TANDARDS	ID" I DI TDV 04
ITE		O CHICKEN		ID#: LPLTRY - 21
SHELF LIF	13			SSUED: 9/23/2011
			POR	TIONS: Each
		YIELD: 18 - Each	36 - Each	54 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BAT	CH 18 - Each	36 - Each	54 - Each
			ho = .	l.o. = .
LMISC - 23	CHICKEN THIGH BONELESS FRIED CHICKEN FLOUR	16 Each 1 gt / 946 ml	32 Each 2 qt / 1.89 l	48 Each 3 gt / 2.84 l
	MILK BUTTERMILK	2 cup	1 gt / 946 ml	1 1/2 qt / 1.42 l
		225242		·
STEP 1	Dredge cleaned chicken thighs in	PREPAR flour. Shake off excess flour a		the chicken in the flour for a
OTET T	second time and place on sheet t		ind dip in batterniik. Dreage	the effection the flour for a
	NOTE: IF CLUMPING OCCURS	IN FLOUR YOU WILL NEED 1		
STEP 2	Immediately after the breading pr	ocess fry chicken in a 300ŰF/	149°C fryer for 5-6 minute	or an internal temperature of
STEP 3	165°F/74°C is reached. Remo When the chickens are cool, wrap			
OTET 5	container. Label container and sto			wrapped efficients fille a
		EQŬIPI		
	SHEET PANS F	OTEL OR SHEET PAN	PLASTIC WRAP	COOLING RACKS
	MEASURING CUPS			
INSURE THAT	ALL THE WORK AREA, EQUIMPE	ENT, COOKING UTENSILS, A	ND CONTAINERS USED F	OR
THE PREPAR	ATION OR STORAGE OF THIS PR			
CONTAMINAN	ITS!		0044 MENULI 004	

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	DO NOT VARY FR	OM THESE STAN	DARDS	
ITEN	1: CHICKEN SALAI	CHICKEN SALAD		
SHELF LIFE	2 DAYS		DATE ISSUE	D:9/23/2011
			PORTION	S:4 oz/113 g
	YIEL	D:24 - oz / 680 - g	48 - oz / 1.36 - Kilog	96 - oz / 2.7 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - 4 oz/113 g	12 - 4 oz/113 g	24 - 4 oz/113 g
	011 ANTE 0 (0110DEE)		la ca	1
OP - 31	CILANTRO (CHOPPED) GARLIC FRESH	2 TBL	1/4 cup	1/2 cup
	fresh, chopped fine, 1/8"	1 tsp	2 tsp	4 tsp
OP - 19	CHOPPED PARSLEY	2 TBL	1/4 cup	1/2 cup
<u>01 10</u>	OIL SALAD	1/4 cup	1/2 cup	1 cup
LTRY - 12.1	PRE-COOKED CHICKEN (DICING)	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
	CREAM SOUR	1/4 cup	1/2 cup	1 cup
	MAYONNAISE KITCHEN HEAVY DUTY	1/2 cup	1 cup	2 cup
EAT - 06.2	SEASONED BACON (DICING)	1/4 cup	1/2 cup	1 cup
	chopped, 1/2" X 1/2" X 3/8" X 3/8"	4.4/0.1	k TDI	b TDI
	SPICE PEPPER BLACK GROUND	1 1/2 tsp	1 TBL	2 TBL
		PREPARATIO		
TEP 1	Place cilantro, garlic, parsley, salad oil and incorporated	cumin into a stainless st	eel mixing bowl. Combine v	with a spatula until fully
TEP 2	Add the diced chicken into the mixture and i			
TEP 3	Add the remaining ingredients into the mixtu			
TEP 4	Portion 4 oz/113 g into stripper bags. Place	into line insert pans with	n spatula. Cover with lid. lat	oel, date, initial and day
	dot. Store under 40°F/5°C refrigeration.	EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	MEASURING CUP		ONS SPATULA
	• • • • • • • • • • • • • • • • • • • •	IVIEASURING CUP	S WEASURING SPC	ONO SPATULA
	LINE INSERT PAN WITH LID			

CONTAMINANTS!

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	LI/	ADD BOCK C	AFE STANDARD RECIPE				
			OM THESE STANDA	pne			
ITEM		SALAD MIXT			LPLTRY - 23		
SHELF LIFE		3 DAYS	UKE	DATE ISSUED			
SHELF LIFE		3 DATS					
				PORTIONS	Cup		
		YIELD	15 - cup / 3.5 - I				
	INGREDIENTS		MEASURE				
	PORTIONS PER BAT	СН	15 - cup / 3.55 - I				
<u>SOP - 14.5</u> <u>SOP - 14.2</u> <u>LVEG - 59</u>	CHICKEN BREAST OIL OLIVE PURE GARLIC FRESH PEAS GREEN FROZEN PORK SAUSAGE ANDOUILLE DICED RED PEPPERS DICED GREEN PEPPERS YELLOW RICE		5 oz / 142 g 3 TBL 1 tsp 1 1/4 cup 5 oz / 142 g 1 1/4 oz / 35 g 1 1/4 oz / 35 g 2 1/2 qt / 2.37 l				
STEP 1 STEP 2 STEP 3	PREPARATION Combine the cooked rice and peas into a lexan. Stir to incorporate. Reserve for the remaining ingredients. In a saute pan over medium heat, add olive oil. Add the peppers and cook until just soft. Add garlic and cook until softened. Add chicken and sausage. Cook for approximately 5 minutes. Remove from heat. Drain of any excess grease. Add to the rice and mix with a kitchen spoon until all ingredients are fully incorporated. Place into line insert pans. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration.						
	STOCK POT SAUT	E PAN	EQUIPMENT SLOTTED SPOON	LINE INSE	RT PAN		
	AT ALL THE WORK AREA, EQUI RATION OR STORAGE OF THIS ANTS!						

HARD ROCK CAFE STANDARD RECIPE									
	DO NOT VAR	RY FROM THESE STAN	IDARDS						
ITEM	CAJUN HALF (ID#:LPLTRY - 24						
SHELF LIFE:	4 DAY	'S	DATE	SSUED: 9/23/2011					
			POI	RTIONS: portion					
	INGREDIENTS	MEASURE							
	PORTIONS PER BATCH	12 - portion							
	CHICKEN SPLITS OIL SALAD	12 split 3/4 cup							
	SPICE SEASONING CAJUN	1/4 cup							
		PREPARATIO	ON						
STEP 1	Place chickens on a lined sheet pan. U seasoning over each of the chickens.	sing a pastry brush. brush chic	cken lightly with the sala	nd oil. Evenly sprinkle the Cajun					
STEP 2	Place into a 325°F/165°C oven for 2	5 minutes or until an internal t	emperature of 150°F/6	66°C is reached.					
STEP 3	Remove from oven and cool under 40Â each chicken and place into a line inser	∿°F/5°C refrigeration. Once c rt pan. Cover with lid, label, da	ooled, wrap chickens wi te, initial and day dot. S	th plastic wrap. Place day dot on tore under 40°/5°C					
	refrigeration.	EQUIPMEN	т						
	SHEET PANS	PARCHMENT PAPER	PASTRY BRUSH	MEASURING SPOONS					
	LINE INSERT PAN WITH LID	PLASTIC WRAP							
	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM								

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	D	HARD ROCK CA	_	_		
ITEM		O NOT VARY FR		STANDARDS		1 D. TDV .05
ITEM		MOKED TURKEY LE	EGS		10#	LPLTRY - 25
SHELF LIFE		4 DAYS			DATE ISSUED:	9/23/2011
					PORTIONS	portion
		YIELD	1 - half load			
	INGREDIE	ENTS	MEASURE			
	PORTIONS PE	R BATCH	12 - portion			
<u>SEAS - 17</u>	TURKEY LEG BBQ DRY RUB SEASONII	NG	1 20 OZ 1/4 cup			
			PREI	PARATION		
STEP 1	Completely defrost the turk turkey legs from the walk-in	n and take them to the	ne prep area.	,		,
	NOTE: TURKEY MUST B					
STEP 2	Line your work area with sl					
	with a clean oiled towel. If NOTE: USE THE SINGLE				other before spraying th	e pan coating.
STEP 3	Fill the stream pan and the				the smoker box and fil	II with 3 cup of Hickory
	Wood Chips. Place smoke	er box back in smoker.	r.			•
STEP 4	Evenly sprinkle the BBQ ru	ub over each of the tu	ırkey legs.			
STEP 5	Place the prepped legs on	the fine wire smoker	grates. 4 acros	ss by 3 deep (12 p	er rack) Place in the sm	oker starting in the center
	of the muscle. Pull probe c			ig into the appropri	ate port. Securely close	the door of the unit.
STEP 6	On the front panel of the sr			D DOCK CHORE	TUDI/EV/TUICUE	
	Press "Enter", then pr				TURKEY/ THIGHS	press "Enter" again to
	•	verify the woo	od chips are in	n place. The unit v		press Lines again to
	NOTE: DO NOT OPEN DO	OOR ONCE COOKIN	IG PROCESS I	HAS STARTED		
STEP 7	When cooking process is o					
	hot steam and smoke to es					
	NOTE: WHEN COOKING					
	165°F/74°C THE UNIT				PRODUCT AT 150A°I	F/66°C.
STEP 8	refer to SOP - 49 for prope				1	
STEP 9						elf closing lid. Pour plentey
	of water over the burnt chip and the dripping pans, emp		cooled remove t			
	VINYL GLOVES	YIELDKING SMOKI		GALLON MEASUR	RE MEASURING CUI	PS
	PAN RELEASE SPRAY	SHEET TRAYS		LINER PAPER		PERATURE PROBES
	7,000	01122	-			2101101121110222
INCLIDE TH	IAT ALL THE WORK AREA	A FOLIMPENT COL	OKING LITENS	ELL & AND CONTA	INEDS LISED FOR	
	ARATION OR STORAGE O					

CONTAMINANTS!

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	_		CAFE STANDA	-		
				E STANDARDS		
ITEM	-	OKED TURKEY T	THIGHS			ID#:LPLTRY - 26
SHELI LIFE		4 DAYS			DATE ISS	SUED:9/23/2011
					PORTI	ONS: Portion
		YIE	LD: <mark>1 - half loa</mark> d	t		
	INGREDI	ENTS	MEASURE			
	PORTIONS PE	R BATCH	12 - Portior	ı		
	TUDICEY TUICH		40 11 / 5 44	121		ı
<u>SEAS - 17</u>	TURKEY THIGH BBQ DRY RUB SEASONI	NG	12 lb / 5.44 1/4 cup	Kilog		
			PR	EPARATION		
STEP 1					s will take least 24	to 36 hours. Remove the trayed
	turkey thighs from the wall				/III AEEECT SM/	OKING BROCESS
STEP 2						ng spray or rub the tops bars
OTEL E	with a clean oiled towel. If	multiple racks are	needed, stack t	hem on top of each	other before spray	ing the pan coating.
	NOTE: USE THE SINGLE	LEVEL RACKS F	OR THE TURK	EY THIGHS	· ·	
STEP 3				ater EACH. Remov	e the smoker box a	and fill with 3 cup of Hickory
STEP 4	Wood Chips. Place smoke Evenly sprinkle the BBQ re					
STEP 5	Place the prepped thighs			cross by 3 deen (12	ner rack) Place in	the emoker starting in the
SILI S						ecurely close the door of the
STEP 6	On the front panel of the s	moker, press "Men	u Select"			
		ENTER "6" F	OR THE SMOK	ED ROCK CHOPS/		_
	Press "Enter", then pr					then press "Enter" again to
	NOTE: DO NOT OPEN D			in place. The unit v	will now start up.	
STEP 7					wing the safety late	ch to catch the door. Allow the
0.2	hot steam and smoke to e					
	NOTE: WHEN COOKING					
	165°F/74°C THE UNIT				PRODUCT AT 1	50°F/66°C.
STEP 8	refer to SOP - 49 for prope					
STEP 9	of water ever the burnt ob	ker box and carefu	illy dump the wo	od chips into the ap	proved container v	with self closing lid. Pour plentey bled, remove both the steam
	and the dripping pans, em	pty and wash. Onc	e cooled remov	e the racks and was QUIPMENT	h. 40°F/5°C ref	rigeration.
	VINYL GLOVES	YIELDKING SMO	OKER/OVEN	GALLON MEASUR	RE MEASURING	G CUPS
	PAN RELEASE SPRAY	SHEET TRAYS		LINER PAPER		TEMPERATURE PROBES
		5.1221 110110				

CONTAMINANTS!

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	HARD ROCK CAFE STANDARD RECIPE									
DO NOT VARY FROM THESE STANDARDS										
ITEM:	CUTTING OF BABY CH		ID#: LPLTRY - 27							
SHELF LIFE:		DATE ISSU	JED: 9/23/2011							
			PORTIC	NS: Each						
	YIELD	1 - Each								
	INGREDIENTS	MEASURE								
	PORTIONS PER BATCH	1 - Each								
	CHICKEN BABY	1 Each	I	J						
STEP 2	PLACE THE POUSSIN ON A CLEAN CUTT CHICKEN REMOVE ALL LUMPS AND INSII PLACE THE CHICKEN IN A HOTEL PAN, C STORE UNDER 40 F/5 C refrigeration or pre	DES OVER WITH PLASTIC	A CLEAVER , CUT IN TH							
	NOTE be sure to use safety glove when c									
	OLEANED LIGHT	EQUIPMENT		A E E T Y O I O Y E						
	CLEAVER HOTEL KITCHEN GLOVES	PAN PLAST	IC WRAP S	AFETY GLOVE						
	NSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM									

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	DΟ		AFE STANDARD RECIPE ROM THESE STANDAR	'DS	
ITE		ARINATED POUS)#:LPLTRY - 28
SHELF LIF				DATE ISSUE	
				PORTION	
		YIEL	D:6 - Each	ronnon	ioneuon
	INGREDIE		MEASURE		
	PORTIONS PE	R BATCH	6 - Each		
D. TD. /					1
<u> LPLTRY - 27</u>	CUTTING OF BABY CHIC GARLIC FRESH	CKEN	6 Each 1 TBL		
	HERB OREGANO FRESI	4	1 TBL		
	HERB PARSLEY FRESH		1 TBL		
	JUICE LEMON FRESH		1 cup		
	SPICE PEPPER BLACK	COARSE GROUN			
	SPICE SALT KOSHER	00/11/02 0/100/1	1 tsp		
	OIL OLIVE PURE		1/2 cup		
			PREPARATION		
STEP 1	Put all ingredients in the r	nixing bowl except	the oil.		
STEP 2	stir it 1 minute and add th				
STEP 3			for the amount of chickens to		ne baby chicken into the
			over and coat the skin side with		
STEP 4			Store under 40F/5C refrigera		
	NOTE THE CHICKEN HA	WE TO BE MARIN	NATED AT LEAST DURING 1 EQUIPMENT	12 HOURS	
	MIXING BOWL	WIRE WHIP	MEASURING CUPS	HOTEL PAI	N WITH LID

9/23/2011 11:31:39 AM

		HARD ROCK CA	AFE STANDARD I	RECIPE			
		DO NOT VARY FR	OM THESE S	TANDAF	RDS		
ITEM:		SMOKED POUSSI	N			ID#:LF	PLTRY - 29
SHELF LIFE:					DATE I	SSUED: 9/2	23/2011
					POF	RTIONS: Ea	ıch
	`	YIELD	:10 - Each		20 - Each		
	INGR	REDIENTS	MEASURE				
	PORTION	S PER BATCH	10 - Each		20 - Each		
LPLTRY - 28	MARINATED POUSS	SIN	10 Each	ļ	20 Each	1	
			PREPAI	_			
STEP 1	Remove the chickens	s from the marinade and p	oat dry with a towe	I. SMOKING	OD IT WILL FEE	CT SMOK	ING PPOCESS
STEP 2	Line your work area volean oiled towel. If m	with sheet pan liner or she nultiple racks are needed,	eet pans. Spray the , stack them on top	wing rack	s with pan coating	spray or ru	b the top bars with a
STEP 3	NOTE: WING RACKS ARE THE SINGLE LEVEL RACKS Fill the steam pan and the drippings pan with 1 gal/3.8 I of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.						
STEP 4	Place 10 chickens on	to each of the racks and ave about an inch of space	place the racks in				
STEP 5	On the front panel of press "Enter" to verify	HICKEN LOAD, SPACE T the smoker, press "Menu y you have water, then pre EN THE DOOR ONCE CO	Select" ENTER " ² ess "Enter" again t	or 5" FOF o verify wo	R WINGS Press "Er ood chips are in place	nter", then p	oress "Start/Stop", then
STEP 6	When the cooking proto catch the door. Allo	ocess is complete (1 hour by the hot steam and smo	r 20 minutes), the a	alarm will s I minute th	ound. Open the do en open the door c	ompletely.	
		OVE PRODUCT WHEN				WINCIIII	OLDST RODUCT AT
STEP 7		s from the metal racks and ce into line insert pans an					
STEP 8	When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both steam and dripping pans, empty & wash. Once cooled remove the racks & wash. EQUIPMENT						
	VINYL GLOVES	YIELDKING SMOKER/	/OVEN P	AN RELEA	ASE SPRAY	SHEET T	RAY RACK
	LINER PAPER	GALLON MEASURE	N	IEASURIN	G CUPS	HOTEL C	R SHEET PAN
	PLASTIC WRAP						
	ATION OR STORAG	REA, EQUIMPENT, COO E OF THIS PRODUCT A				FOR	

ITEM	DO NOT VARY F		ANDARL	-	V 1.05 45 40
ITEM SHELI		IP BURGER		IL)#:LSEAF - 10
LIFE				DATE ISSUE	D: 9/23/2011
				PORTION	S:7 oz/200 g
	YIEL	D:70 - oz / 2 - Kilog	14	40 - oz / 3.97 - Kilog	280 - oz / 7.9 - Kilog
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	10 - 7 oz/200 g	20	0 - 7 oz/200 g	40 - 7 oz/200 g
	SHRIMP 16/20 P&D T/ON	24 shrimp	48	3 shrimp	96 shrimp
	SHRIMP 16/20 P&D T/ON 1/2" dice	1 lb + 10 oz / 737 g	3	lb + 4 oz / 1.47 Kilog	6 lb + 8 oz / 2.95 Kilo
	PORK SAUSAGE ITALIAN COIL mild, ground	1 lb + 6 oz / 624 g	2	lb + 12 oz / 1.25 Kilog	5 lb + 8 oz / 2.5 Kilog
		5 tsp		TBL	1/3 cup
				/ A	1/2 0110
	CAJUN SEASONING (ŚCRATCH) SPICE PEPPER BLACK COARSE GROUND	2 TBL 2 tsp	4	4 cup tsp	1/2 cup 8 tsp
EAS - 07	CAJUN SEASONING (SCRATCH) SPICE PEPPER BLACK COARSE GROUND Place the shrimp into a food processor with ar NOTE: THE PUREED SHRIMP NEEDS TO B Take the other shrimp and cut into 1/2" dice, p shrimp into the bowl. With gloved hands, mix u shrimp paste. NOTE: BE SURE TO USE A SAFETY GLOV	2 tsp PREPARA O'S' blade attachment E THE WEIGHTED A blace into a stainless s until all ingredients are E WHEN CUTTING T	ATION Pulse unt MOUNT N teel mixing evenly ble	il the shrimp is a "paste" OT THE NUMBER OF S J bowl. Add the remaining ended and there are no v	ß tsp like consistency. Reser SHRIMP g ingredients and puree visible lumps of sausage
DP - 31 EAS - 07	CAJUN SEASONING (SCRATCH) SPICE PEPPER BLACK COARSE GROUND Place the shrimp into a food processor with ar NOTE: THE PUREED SHRIMP NEEDS TO B Take the other shrimp and cut into 1/2" dice, p shrimp into the bowl. With gloved hands, mix u shrimp paste.	PREPARA D'S' blade attachment. E THE WEIGHTED A Dlace into a stainless s until all ingredients are E WHEN CUTTING T ing a clean lid from a g patty Remove and wr	ATION Pulse unt MOUNT N teel mixing evenly ble HE SHRIM gal jar place ap the plas	il the shrimp is a "paste" OT THE NUMBER OF S bowl. Add the remaining ended and there are no v P. e a 10 inch square of plastic tightly around the part	B tsp like consistency. Resensible lumps of sausage astic wrap over the centertty. Repeat the process in the context of the co
EAS - 07 EP 1 EP 2	CAJUN SEASONING (SCRATCH) SPICE PEPPER BLACK COARSE GROUND Place the shrimp into a food processor with ar NOTE: THE PUREED SHRIMP NEEDS TO B Take the other shrimp and cut into 1/2" dice, p shrimp into the bowl. With gloved hands, mix u shrimp paste. NOTE: BE SURE TO USE A SAFETY GLOV Scale the mixture into 7 oz/200 g portions. Usi the lid. Press the burger into the lid, forming a the mixture is gone. Place into line insert pans	PREPARA "S' blade attachment BE THE WEIGHTED A blace into a stainless s until all ingredients are E WHEN CUTTING TI ing a clean lid from a g patty Remove and wr s and cover with lids. L DSSIBLE SO IT DOES MIXER WITH FLAT P DNSISTENCY. DO NO R TO CHANGE THEII	ATION Pulse unt MOUNT N teel mixing evenly ble HE SHRIM gal jar plac ap the plas abel, date, NOT FAL ADDLE AI DT STACK R SHAPE.	il the shrimp is a "paste" OT THE NUMBER OF S I bowl. Add the remaining ended and there are no v IP. e a 10 inch square of plastic tightly around the part initial and day dot. Store L APART WHILE BEIN ND SCRAPE DOWN TH	B tsp like consistency. Resensible lumps of sausage lastic wrap over the center ty. Repeat the process the under 40ŰF/5ŰC lig COOKED ON THE LE BOWL UNTIL THE
AS - 07 EP 1 EP 2	CAJUN SEASONING (SCRATCH) SPICE PEPPER BLACK COARSE GROUND Place the shrimp into a food processor with ar NOTE: THE PUREED SHRIMP NEEDS TO B Take the other shrimp and cut into 1/2" dice, p shrimp into the bowl. With gloved hands, mix to shrimp paste. NOTE: BE SURE TO USE A SAFETY GLOV Scale the mixture into 7 oz/200 g portions. Usi the lid. Press the burger into the lid, forming a the mixture is gone. Place into line insert pans refrigeration. NOTE: FORM THE PATTY AS TIGHT AS POGRILL. IF DOING A LARGE BATCH USE A MIXTURE HAS REACHED THE PROPER COHIGH SO NO TO CRUSH THE BURGERS OF	PREPARA "S' blade attachment BE THE WEIGHTED A blace into a stainless s until all ingredients are E WHEN CUTTING TI ing a clean lid from a g patty Remove and wr s and cover with lids. L DSSIBLE SO IT DOES MIXER WITH FLAT P DNSISTENCY. DO NO R TO CHANGE THEII EQUIPN	ATION Pulse unt MOUNT N teel mixing evenly ble HE SHRIM gal jar plac ap the plas abel, date, NOT FAL ADDLE AI DT STACK R SHAPE. ENT	il the shrimp is a "paste" FOT THE NUMBER OF S J bowl. Add the remaining ended and there are no version of the stict tightly around the particular and day dot. Store initial and day dot. Store I. APART WHILE BEIN ND SCRAPE DOWN THE SHRIMP BURGER	B tsp like consistency. ResersersHRIMP g ingredients and pureevisible lumps of sausage astic wrap over the center tty. Repeat the process e under 40ŰF/5ŰC G COOKED ON THE IE BOWL UNTIL THE RS MORE THAN THRE
EAS - 07 EP 1 EP 2	CAJUN SEASONING (SCRATCH) SPICE PEPPER BLACK COARSE GROUND Place the shrimp into a food processor with ar NOTE: THE PUREED SHRIMP NEEDS TO B Take the other shrimp and cut into 1/2" dice, p shrimp into the bowl. With gloved hands, mix to shrimp paste. NOTE: BE SURE TO USE A SAFETY GLOVE Scale the mixture into 7 oz/200 g portions. Usi the lid. Press the burger into the lid, forming a the mixture is gone. Place into line insert pans refrigeration. NOTE: FORM THE PATTY AS TIGHT AS PO GRILL. IF DOING A LARGE BATCH USE A MIXTURE HAS REACHED THE PROPER CO	PREPARA The State of the state	ATION Pulse unt MOUNT N teel mixing evenly ble HE SHRIM gal jar place ap the plas abel, date, NOT FAL ADDLE AI NT STACK R SHAPE. ENT BOARD	il the shrimp is a "paste" OT THE NUMBER OF S I bowl. Add the remaining ended and there are no v IP. e a 10 inch square of plastic tightly around the part initial and day dot. Store L APART WHILE BEIN ND SCRAPE DOWN TH	B tsp like consistency. Resensible lumps of sausage astic wrap over the center tty. Repeat the process of a under 40ŰF/5ŰC IG COOKED ON THE IE BOWL UNTIL THE RS MORE THAN THREI

CONTAMINANTS!

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	DC	HARD ROCK CA NOT VARY FR	•				
ITEM		TUNA (MARINATIN		TANDARDS	ID#-LSEAF - 11		
SHELF LIFE						ED: 9/23/2011	
SHEEF EILE		IDAIS			PORTION		
		V/IEL B			PORTIO	NSHO OZ	
			60 - oz / 1.7 - K	llog			
	INGREDIE	NTS	MEASURE				
	PORTIONS PE	R BATCH	10 - 6 oz				
	011 0501115 01011			ı			
	OIL SESAME DARK SAUCE SOY		1/2 cup 2 cup				
	SAUCE SOT SAUCE HOISIN		1/2 cup				
	VINEGAR RICE WINE		1/4 cup				
	SPICE PEPPER BLACK C	COARSE GROUND					
	SPICE PEPPER RED FLA	KES CRUSHED	1 tsp				
SOP - 13	CHOPPED GREEN ONIO	NS	1/2 cup				
	GINGER FRESH		2 TBL				
	GARLIC FRESH		1 TBL				
	FISH AHI		12 6oz				
			PREPA	RATION			
STEP 1	Place all the ingredients in	a mixing bowl and s	stir with a wire wh	ip until all the ingred	ients are fully ir	ncorporated	
STEP 2	Place the tuna into a 2" ho						
	NOTE: PLACE ONLY 12						
STEP 3	Pour the marinade over the			s to ensure all sides	are covered wit	th the marinade. Cover	with a
	lid or plastic wrap and stor NOTE: AFTER 6 HOURS			NA EDOM THE MAI	DINIADE AND E	N ACE INTO STRIRRE	D
	BAGS. MARINATING TH	OF MAKINATION, I	N 6 HOLIDS THI	NA FROM THE MAI	ST TO COOK IN	THE MADINADE AND	א מ
	MAKE THE PRODUCT U		ar o nooks mi	- TONA WILL STAN	(1 10 000K II	1 IIIE MANIMADE ANI	
STEP 4	Remove the tuna from the		urs and place into	stripper bags. Plac	e intoline insert	pans and cover with lid	i.
	Label, date, initial and day	dot. Store under 40.	°F/5°C refrigei	ration. PMENT			-
	STRIPPER BAGS N	MIXING BOWL		MEASURING CUP	PS ME	EASURING SPOONS	
	WIRE WHIP L	INE INSERT PAN W	VITH LID	HOTEL PAN WITH	l LID PL	ASTIC WRAP	
INSURF THAT	Γ ALL THE WORK AREA,	FQUIMPENT, COO	KING UTFNSII S	AND CONTAINER	S USED FOR		
	ATION OR STORAGE OF						

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	DO NOT VARY	FROM THESE STANDA	RDS	
ITEN		XTURE	ID	#LSEAF - 12
SHEL LIFE			DATE ISSUE	D:11/17/2011
	•		PORTION	S:Ounce
	Y	ELD: 270 - oz / 7.7 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	270 - oz / 7.65 - Kilog		
	FISH COD salted and dry	11 lb / 5 Kilog	I	1
	POTATO PEÉLED WATER	11 lb / 5 Kilog		
LCSC - 19	BROILING OIL FOR VEGETABLES	2 qt / 1.89 l 2 TBL		
	GARLIC FRESH	3 TBL		
	ONION YELLOW Pull teh Bacalhau	1 cup		
	EGGS	24 Each		1
	HERB CILANTRO	3/4 tsp		
	SPICE SALT IODIZE TABLE SPICE PEPPER BLACK GROUND	2 TBL 2 TBL		
STEP 2 STEP 3	After 24 hours, remove the fish from the w Note: make sure to remove the excess Shred the Fish by pulling with hands like p	water by squeesing the fish moight ig meat. Then reserve.		
STEP 4	In a large stock pot add water. Add potator spoon. Let potatoes cook for 20 to 25 minu potatoes in a towel and gently squeeze to heat and pour potatoes through a colande attachement, mix the potatoes on low specific potatoes.	utes or until potaotes are tender le check the softness. They should r to strain off the water. Place po ed until smashed not puree.	NOTE: To test the donenes crumbly easily. When pota	s of the potatoes, put a few toes are tender, remove from
STEP 5 STEP 6	in a heated pan, pour the cooking oil then add the Pulled bacalhau and saute for 5 m colander to strain off the water. Place pota low speed for 2 minutes. Cool it down to 4	ninutes.When the potatoes are te toes into the hobart mixing bowl. 0°F		
STEP 7	Note: do not over mix, there should be in a mixing bowl crack the eggs and beat,		nd Salt.	
STEP 8	Combine the Saute bacalhau, mashed pot Note: Make sure that the potatoes are n	atoes and the egg mixture. Mix u	ıntil fully incorporated.	
STEP 9	Portion into 2 oz each and make an oval p and day dot. Store under 40°F/5°C.	iece out of it and place in a portion	on boats or proper containe	r. Cover with lid, date, initial
	Note: make sure you use parchment pa NOTE: USE OVEN GLOVE DUE TO HIGH	H TEMPERATURES	ease.	
	CUTTING BOARD	EQUIPMENT	HOTEL DAN	ALLIMINIUM FOU
	TABLESPOON MEASURING DEVICE	PARING KNIFE PORTION BOAT	HOTEL PAN	ALUMINUM FOIL
	TABLESTOON WEASONING DEVICE	PORTION BOAT	0	
	HAT ALL THE WORK AREA, EQUIMPENT PARATION OR STORAGE OF THIS PROD			
CONTAMI	NANTS!			

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	HARD	ROCK CAFE STANDARD	RECIPE	
	DO NOT VA	ARY FROM THESE S	TANDARDS	
ITEM	TANDOOF	RI SPICE MIX		D#:LSEAS - 16
SHELF LIFE	1		DATE ISSU	ED: 9/23/2011
			PORTIO	NS: Cup
		YIELD: <mark>5 - cup / 1.2 - I</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATC	H 5 - cup / 1.18 -	ı	
	SPICE PAPRIKA SPICE SALT KOSHER SPICE CORRIANDER SPICE TUMERIC GROUND SPICE CUMIN GROUND SPICE CLOVES GROUND SPICE NUTMEG SPICE CINNAMON GROUND SPICE PEPPER BLACK GROUND			
STEP 1	Combine all of the spices in a clea	PREPAR in and dry mixing bowl. Put		clean hands. Use your
STEP 2	gloved hands to thoroughly mix the Transfer spice mix to a plastic con in a dry storage area.	tainer. Cover with lid, label,	, ,	covered at room temperature
	MIXING BOWL	EQUIP		LATEV CLOVES
	CONTAINER WITH LID	MEASURING SPOONS	MEASURING CUPS	LATEX GLOVES
	THE WORK AREA, EQUIMPENT,			HE .
CONTAMINANTS!	STORAGE OF THIS PRODUCT A		ND FREE FROM	

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	HARD RO	CK CAFE STANDARD RECI	PE	
	DO NOT VAR	Y FROM THESE STAN	IDARDS	
ITEN	SWEET CH	SWEET CHILI RUB		
SHELF LIFE	7 DA	YS	DATE ISSUED: 6/4	4/2012
	_	_	PORTIONS: 2	ΓBL
		YIELD:3 - qt / 2.8 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	96 - 2 TBL		
	SPICE CHILI POWDER SPICE PEPPER CAYENNE SPICE PEPPER WHITE GROUND SPICE PAPRIKA SPICE OREGANO LEAF SPICE CUMIN GROUND SPICE ONION POWDER SPICE GARLIC POWDER SUGAR GRANULATED SPICE SALT KOSHER	3 cup 2 TBL 1/4 cup 1 cup 1 cup 1 cup 2 TBL 1/4 cup 1 1/4 cup		
STEP 1 STEP 2	Combine all ingredients in a clean n Transfer to a clean storage contained		re whip until fully incorporated. tore at room temperature until r	needed for service.
	LARGE MIXING BOWL WIRE WHIP	MEASURING CUPS	QUART MEASURE	CAMBRO
	WORK AREA, EQUIMPENT, COOK RAGE OF THIS PRODUCT ARE CL			

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		CAFE STANDARD RE						
	DO NOT VARY I	FROM THESE STA	NDARD	S				
ITEM	EM: CINNAMON FLOUR TORTILLA CHIP			ID#:LSOP - 01.1				
SHELF LIFE	2 DAYS			DATE ISSUED	9/23/2011			
				PORTIONS	portion			
	YII	ELD:144 - chip	288	- chip	432 - chip			
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	24 - portion	48 -	· portion	72 - portion			
	TORTILLA FLOUR 6" SUGAR GRANULATED SPICE CINNAMON GROUND	24 tortilla 1 1/2 cup 2 TBL	3 сі	ortilla up cup	72 tortilla 1 1/4 qt / 1.07 l 1/3 cup			
		PREPARA	ΓΙΟΝ					
STEP 1	On a clean cutting surface cut the tortilla							
STEP 2	Place sugar and cinnamon in a mixing bo top, reserve for use.	wl, mix until evenly blen	ided. Place	the mixture in a dred	dge can with a small hole			
STEP 3	In a 350°F(177°C) fryer fry the chips in small batches. Use a fry spider to gently turn to make sure they brown evenly on both sides.							
	NOTE: THE FLOUR CHIPS TAKE LONGER THAN CORN SHIPS DO BECAUSE OF THE AMOUNT OF MOISTURE SO MAKE SURE THEY ARE FRIED CORRECTLY.							
STEP 5	Place chips in a paper lined lexan, cover label and hold for use.							
STEP 4	Remove from oil and place in fry basket. While still warm hold basket over a sheet pan and shake cinnamon sugar on the chips while lightly shaking them to ensure even coverage. EQUIPMENT							
	CUTTING BOARD	FRY SF		PAPER TOWELS	LEXAN WITH LID			
	KNIFE		BOWL	SPOON	DREDGE CAN			
	FRYER BASKET WITH 1/4%26QUOT; (BOWL	SPOON	DREDGE CAN			
PREPARATION OF CONTAMINANTS!	THE WORK AREA, EQUIMPENT, COOR	LEAN, SANITARÝ, ANI	FREE F					

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		HARD ROCK (CAFE STANDARD I	RECIPE		
		O NOT VARY F	ROM THESE S	TANDAF	RDS	
ITEM:		PASTA NACHO CH	HIPS		ID#	LSOP - 01.2
SHELF LIFE:	2 DAYS				DATE ISSUED	9/23/2011
					PORTIONS	Portion
	YIELD:24 - qt					
	INGRE	DIENTS	MEASURE			
	PORTIONS	PER BATCH	12 - Portion			
	PASTA SHEETS		24 sheet			I
			PREPAI	RATION		
STEP 1	Pull sheets from freezer	, lay out on sheet par				
STEP 2	Place defrosted sheet of	n cutting surface with	the long side in fro	nt of you.		half the long way. Make 3 eet. Repeat process until all
STEP 3	In a 350°F/177°C fry				er turn chips gently to enso ned lexan and repeat until	
	NOTE: DRAIN WELL A JUST DUMPED IN LEX		S HAVE A TENDA	NCY TO F	HAVE POCKETS THAT M	AY HOLD GREASE IF
			EQUIP	MENT		
	CUTTING BOARD	PIZZA WHEEL	FRY SPIDER	FRYER	BASKET WITH 1/4%26Q	UOT; GRID
	LEXAN WITH LID					
	ALL THE WORK AREA ATION OR STORAGE O TS!					

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ITEM:	SHREDDED LETTUCE	FOR TACOS	II	D#:LSOP - 03.1
SHELF LIFE:			DATE ISSUE	D: 9/23/2011
			PORTION	IS: <mark>2oz</mark>
	YII	ELD: <mark>24 - oz / 680 - g</mark>	48 - oz / 1.36 - Kilog	96 - oz / 2.7 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	12 - 2oz	24 - 2oz	48 - 2oz
OP - 03	SHREDDED CABBAGE FOR SLAW cored, washed, fine shred, 1/8" dried SHREDDED LETTUCE	1 qt / 946 ml 1 qt / 946 ml	2 qt / 1.89 2 qt / 1.89	1 gal / 3.79 1 gal / 3.79
STEP 1	cored, washed, fine shred, 1/4" dried Place the shredded cabbage and lettuce in into line insert pans for service. Cover with PLASTIC CONTAINER WITH LID		r and mixed with gloved hand I day dot. Store under 40°F/ T	5°C refrigeration.

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ITE	M: SHREDDED F	SHREDDED ROMAINE CHIFFONADE			LSOP - 03.3		
SHELF LI	EE:	1 DAYS		DATE ISSUED:	9/23/2011		
				PORTIONS:	Cup		
		YIELD: 5.	5 - 1 4 cup				
	INGREDIENTS	М	EASURE				
	PORTIONS PER BA	TCH 22	? - cup / 5.2 - I				
	ICE WATER SPICE SALT KOSHER LETTUCE ROMAINE	1 : 1 :	gal / 7.57 l as needed cup nead				
STEP 1 Step 2	PREPARATION Clean and sanitize entire sink and surrounding area. Fill sink with 2 gal of ice. Then add enough cold tap water to fill the sink halfway. Make sure that water temperature is 40°F/5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to insure that the salt is every content of the salt is every content.						
STEP 3	distributed. Remove any damaged, brown of carefully cut the lettuce into 1/4 NOTE: FOR THE BEST RESU	shred lettuce acro	oss the long axis of the head		<u>'</u>		
STEP 4	Transfer the shredded romaine spin dry.						
STEP 5	Place into a line insert pan. Cover, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.						
	FRENCH KNIFE CUT	TING BOARD	SALAD SPINNER	LINE INSERT PAI	N WITH LID		

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS ITEM: SHREDDED RED CABBAGE ID#: LSOP - 07 SHELF LIFE: DATE ISSUED: 9/23/2011 PORTIONS: 1/2 cup YIELD: 8 - cup / 1.9 - I INGREDIENTS MEASURE	
ITEM: SHREDDED RED CABBAGE ID#: LSOP - 07	
SHELF LIFE: DATE ISSUED: 9/23/2011 PORTIONS: 1/2 cup YIELD: 8 - cup / 1.9 - I	
YIELD: 8 - cup / 1.9 - I	
YIELD: 8 - cup / 1.9 - I	
·	
INGREDIENTS MEASURE	
PORTIONS PER BATCH 16 - 1/2 cup	
CABBAGE RED 1 Each	
PREPARATION STEP 1 Clean and sanitize entire sink and surrounding area.	
STEP 2 Fill sink with 2 gal of ice. Then add enough cold tap water to fill the sink halfway. Make sure that water temperature is	s 40°F /
5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to insure tat the salt is even	
distributed.	
STEP 3 Peel off outer layer of cabbage and discard.	
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CABBAGE STEP 4 Place cabbage on green cutting board and cut into gters. Remove the core from each gter.	
STEP 5 On a Hobart mixer, use the 'S' blade attachment set to 1/8" and shred cabbage. Place the sliced cabbage into the wa	ater and
stir. Rinse the sliced cabbage twice with cool water to remove the colored dye. Transfer to a suitable size container a	
with lid.	
NOTE: The cabbage may also be sliced on the slicer set at 1/8" slice.	
STEP 6 Cover with 40°/5°C water. Cover the container, label, date, initial, and day dot. Store under 40°F/5°C refrigerati	ion.
Reserve for Broccoli Slaw. EQUIPMENT	
CUTTING BOARD CHEF KNIFE SAFETY GLOVE HOBART SLICER	
LEXAN WITH LID	
LEXAN WITH LID	
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM	
CONTAMINANTS!	

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ITE	M: FRESH HERB	BLEND		D#:LSOP - 12
SHELF LIF	E: 1 DAYS	;	DATE ISSU	≡D: 9/23/2011
			PORTIO	NS:Tablespoon
	Y	(IELD:5 - oz / 142 - g	10 - oz / 283 - g	15 - oz / 425 - g
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - TBL / 591 - ml	80 - TBL /1.18 - I	120 - TBL /1.77 - I
	HERB PARSLEY FRESH HERB DILL FRESH HERB OREGANO FRESH chop each item into 1/4" pieces	2 oz / 57 g 2 oz / 57 g 2 oz / 57 g	4 oz / 113 g 4 oz / 113 g 4 oz / 113 g	6 oz / 170 g 6 oz / 170 g 6 oz / 170 g
STEP 1	Rinse the herbs to remove any remain	PREPERATIO		and gently not dry with a
OILI I	clean towel.	iling soil. Shake on any exce	ess moisture nom nerbs	and gently patitify with a
STEP 2	Remove stems. Place on a cutting boo			
STEP 3	Place in container lined with paper tow 40ŰF/5ŰC refrigeration.		te, initial, and day dot. Ro	otate and store under
	CUTTING BOARD	KNIFE	SAFETY GLO\	/E SCALE
	CONTAINER WITH LID	SANITARY TOWEL	PAPER TOWE	

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	HARD ROCK CAF	E STANDARD RECIPE				
	DO NOT VARY FRO	M THESE STANDA	RDS			
ITEM:	JULIANNE GREEN ON	IONS	ID#:	LSOP - 13.1		
SHELF LIFE:	1 DAYS		DATE ISSUED:	9/23/2011		
			PORTIONS:	Tablespoon		
	YIELD	2 - cup / 473 - ml				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	32 - TBL / 473 - ml				
	ONION GREEN	24 Bunch				
		PREPARATION				
STEP 1	Remove amount needed from cooler.	TREFARATION				
_	Rinse fresh green onions under faucet, reme	ove dead membrane from	n outer stalk. Dry off exc	ess water with a clean		
· · - · -	towel.			occ mater man a cream		
	Place on a cutting board and trim off 1/4" fro iulienne strips.	om the top. Cut the onion	s starting at the top, at a	45° angle into 1/16"		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING GREEN ONIONS					
	Store in a suitable size container. Cover with			40°F / 5°C		
	refrigeration.		•			
	-	EQUIPMENT				
	CONTAINER WITH LID	SAFETY GLOVE	CLEAN TOWEL	KNIFE		
	GREEN CUTTING BOARD					
INSURE THAT ALL THE	WORK AREA, EQUIMPENT, COOKING UT	ENSILS, AND CONTAIN	NERS USED FOR THE			
	RAGE OF THIS PRODUCT ARE CLEAN, S	ANITARY, AND FREE F	ROM			
CONTAMINANTS!						

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		HARD ROCK CAF	FE STANDARD REC	CIPE		
	1 OD	NOT VARY FRO	OM THESE STAI	NDARDS		
ITEN	le	CHOPPED CHIVES	6		ID#: <mark>LSOP - 13.2</mark>	
SHELF LIFE	•			DATE	E ISSUED: 9/23/2011	
				Po	ORTIONS: Cup	
		YIELD	1 - cup / 237 - ml			
	INGREDII	ENTS	MEASURE			
	PORTIONS PE	R BATCH	1 - cup / 237 - ml			
			_			
	HERB CHIVES FRESH		2 bunch			
			PREPARATI	ON		
STEP 1	Rinse chives to remove of	dirt.	I ILLI AILAII	OII		
STEP 2	Remove stems and dama	aged ends, roll into I	bunch and while hole	ding, chop until fine1	/4" on a cutting board.	
	NOTE: BE SURE TO US				-	
STEP 3	Place the chopped chive process until the chives a		paper towel. Top the	chives with another	paper towel to dry. Repeat the	he
STEP 4			h lid, label, date, initi	al, and day dot. Rota	ate and store under 40°F/5Å	°C
	romgoration.		EQUIPMEN	NT.		
	KNIFE	GREEN CUTTING	BOARD C	CLEAN TOWEL	CONTAINER WITH LID	
	SAFETY GLOVE					
	HE WORK AREA, EQUIN TORAGE OF THIS PROD				FOR THE	

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	ŀ	HARD ROCK CAI	E STANDARD R	ECIPE			
	DO NO	OT VARY FRO	OM THESE ST	ANDAR	DS		
ITEM:	BRE	AD BOULE PRE	P			ID#:LSOP -	15
SHELF LIFE:		1 DAYS			DATE	ISSUED: 9/23/20	11
					PO	RTIONS: Each	
		YIELD	1 - Each				
	INGREDIENT	rs	MEASURE				
	PORTIONS PER I	ВАТСН	1 - Each				
	BREAD BOULE 6 1/2 oz/184 g, thawed		1 Each				
			PREPARA	ATION			
	Place bread boules on sheet from oven and let cool.	pan with parchm	ent paper. Bake ir	n a 350°l	F/177°C conve	ection oven for 8	minutes. Remove
	Once cooled, cut across the				2545		
STEP 3	NOTE: BE SURE TO USE A Using a gloved hand, scoop oz of soup. Place top upside	out excess dough	from the inside o			iece of the boule	enough to hold 8
	NOTE: USE AN 8 OZ LADL	E AS A GUÍDE T	O THE AMOUNT	-			
	Place lid back on top of brea temperature.	d boule and wrap	with plastic wrap.	. Place inte	o a container wi	th a tight fitting lid	d. Store at room
	NOTE: DO OVER PREP TH	IS ITEM. BAKE (D EACH DAY.		
			EQUIPM	IENT			
	SHEET PANS F	PARCHMENT PA	PER	SAFET	Y GLOVE	CUTTING B	OARD
	PLASTIC WRAP	CONTAINER WIT	H LID				
	THE WORK AREA, EQUIM STORAGE OF THIS PROD					FOR THE	

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<u> </u>	HARD ROCK CAFE STANDARD RECIPE					
	DO NOT VA	RY FRO	M THESE STANDA	ARDS		
ITEM:	SLICED	CARROTS			ID#:LSOP - 18.1	
SHELF LIFE:				DATE ISS	SUED: 9/23/2011	
				PORT	ONS:slices	
		YIELD:	1.3 - lb / 567 - g			
	INGREDIENTS		MEASURE			
	PORTIONS PER BATC	Н	50 - slices			
	OARROT		4.11. 4. /507	1	1	
	CARROT peeled, ends removed		1 lb + 4 oz / 567 g			
			PREPARATION			
	Place carrots on a slicer. Set blade					
	NOTE: BE SURE TO USE A STE NOTE: SAVE THE SCRAP PIECE					
	Place in suitable size container with the Bavarian Chicken prep.	th a lid. Lab	el, date and inital. Store	e it under 40°F/5°	C refrigeration. Reserve for	
	the Bavarian Officient prop.		EQUIPMENT			
	CUTTING BOARD	KNIFE	CONTAINER WITH LI	D	SAFETY GLOVE	
	SLICER					
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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	HARD ROCK CA	AFE STANDARD RECIPE				
	DO NOT VARY FR	OM THESE STANDA	ARDS			
ITEM	PASTA FETTUCIN	II	ID# : LSOP - 20.3			
SHELF LIFE	2 DAYS		DATE ISSUED: 9/23/2011			
			PORTIONS: Ounce			
	YIELD	15 - lb / 6.8 - Kilog				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	240 - oz / 6.8 - Kilog				
	PASTA FETTUCINE WATER SPICE SALT KOSHER OIL OLIVE PURE	5 lb / 2.27 Kilog 2 gal / 7.57 l 1/2 cup 1 cup				
PREPARATION STEP 1 Place water in a suitable size stock pot. Add salt and bring to a full boil. Carefully add pasta and stir to avoid sticking. Allow it to return to a full boil and cook for 6 to 8 minutes or until 'al dente'. Be careful not to overcook. ('al dente' means 'to the tooth', meaning that when you bite down on the pasta you should feel some resistance). STEP 2 When finished, quickly pour into a colander to strain. Now place into a suitable ice bath to shock (stop the cooking process). Once chilled, remove pasta from ice bath and drain thoroughly. Then toss the pasta with the olive oil. NOTE: The Colander and ice bath should be set before adding the pasta to the water. Transfer to a suitable size container. Cover, label, date, initial, and day dot. Store under 40ŰF(5ŰC) refrigeration. PORTIONING: Portion pasta in stripper bags. Fettuccine - 14 oz/283 g						
THE PREPA	AT ALL THE WORK AREA, EQUIMPENT, COC RATION OR STORAGE OF THIS PRODUCT A INTS!	ARE CLEAN, SANÍTARY, A				

	DO NOT VA	RY FROM THESE STAND	DARDS	
ITEM	UDON NOOD	LE BOILED		ID#: <mark>LSOP - 20.5</mark>
SHELF LIFE	2 DA	YS	DATE ISSU	ED: <mark>9/23/2011</mark>
			PORTIC	NS:10oz portion
		YIELD:4 - lb / 1.8 - Kilog	8 - lb / 3.63 - Kilog	16 - lb / 7.3 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6.4 - 10oz portion	12.8 - 10oz portion	25.6 - 10oz portion
	UDON NOODLE WATER SPICE SALT KOSHER OIL SALAD	2 lb / 907 g 1 gal / 3.79 l 1/4 cup 1 TBL	4 lb / 1.81 Kilog 2 gal / 7.57 l 1/2 cup 2 TBL	8 lb / 3.63 Kilog 4 gal / 15.14 l 1 cup 1/4 cup
STEP 1	Place water in a suitable size stock po avoid sticking. Allow it to return to a fu NOTE: BE CAREFUL NOT TO OVER THE UDON NOODLES, YOU SHOUL When finished, quickly pour into	II boil and cook according to pack RCOOK. AL DENTE MEANS TO LD FEEL SOME RESISTANCE.	Carefully add Udon noodle cage directions or until 'al de THE TOOTH, MEANING W	ente'. YHEN YOU BITE DOWN OI
	process). Once chilled, remove Ud	don noodles from ice bath and exan. Toss the Udon noodles w	rinse and drain thoroughl ith the vegetable oil.	y. Place into a suitable si
	NOTE: COLANDER AND ICE BATH SURE TO RINSE THE NOODLES UN			S TO THE WATER. BE
STEP 3	Portion 10 oz/280 g of Udon noodles i dot. Store under 40°F/5°C refrigera	nto portion bags and place into a		lid, label, date, initial, and d
		EQUIPMENT		
	LINE INSERT PAN WITH LID	COLANDER	STOCK POT	KITCHEN SPOON
	ICE BATH	CONTAINER WITH LID	STRIPPER BAGS	

CONTAMINANTS!

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ITE	M: MOZZARELLA FONTINA (CHEESE	ID	#: <mark>LSOP - 21.4</mark>
SHELF LIF	E: 2 DAYS		DATE ISSUE	D:9/23/2011
			PORTION	S:Cup
	YIELD:	44 - cup / 10.4 - I	88 - cup / 20.82 - I	176 - cup / 41.6 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	44 - cup / 10.41 - I	88 - cup / 20.82 - I	176 - cup / 41.64 - I
		8 lb / 3.63 Kilog 2 lb / 907 g	16 lb / 7.26 Kilog 4 lb / 1.81 Kilog	32 lb / 14.52 Kilog 8 lb / 3.63 Kilog
STEP 1	Cut the block of cheese into pieces that will fi	PREPARATIO		
SILF I	NOTE: BE SURE TO USE SAFETY GLOVE NOTE: KEEP THE CHEESE AS COLD AS F	WHEN CUTTING CHE	ESE BLOCKS	
STEP 2	Shred the cheese using a Hobart Mixer or a laternately into a large lexan to help incorporate		3/16"/5 mm cheese shredo	ding plate. Shred the chees
STEP 3	Be sure to mix the cheese with a large kitche Label, date, initial and day dot. Store under 4			rt pans or portion bags.
	HOBART WITH 3/16IN SHREDDER PLATE	ROBOT COUPE	LEXAN	CHEF KNIFE
	CUTTING BOARD	SAFETY GLOVE	LINE INSERT PAN WITH	LID STRIPPER BAGS

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	HAR	D ROCK CA	AFE STANDARD RECIF	DE .		
			OM THESE STAN	_		
ITEN	ROAST E	BEEF SLICI	NG		ID#:LSOP - 24	
SHELF LIFE	2	DAYS		DATE ISS	UED:9/23/2011	
				PORTIC	ONS: portion	
		YIELD	4.4 - lb / 2 - Kilog	8.8 - lb / 3.99 - Kilog	13.2 - lb /6 - Kilog	
	INGREDIENTS		MEASURE			
	PORTIONS PER BATO	Н	10.06 - portion	20.11 - portion	30.17 - portion	
	BEEF ROAST SLICED		4 lb + 6 oz / 2 Kilog	8 lb + 12 oz / 3.99 Kilo	g 13 lb + 4 oz / 5.99 Kilog	
			PREPARATIO	ON		
STEP 1	Remove the fresh, rare roast beef needed for portioning. Carefully pla Make sure the meat is thin and jus NOTE: BE SURE TO USE SAFET	ace the roast t holding its :	beef on the slicer. Set shape as it is cut.	the hobart slicer to a thickness		
STEP 2	Weigh out 7oz/200g portions and p container. Rotate and store under			table size pan. Label, date,	initial and day dot the	
STEP 3	Wrap any unsliced roast beef. Lab NOTE: IF YOU USED ROAST BE RE-LABEL IT WITH THE ORIGIN. BEEF PRODUCT	EF THAT W	AS ALREADY OPENE	D OR CUT BUT DID NOT U	JSE ALL OF IT, BE SURE TO	
			EQUIPMEN'	-		
	HOBART SLICER	CHEF KNIF	E SAFETY (GLOVE S	TRIPPER BAGS	
	CUTTING BOARD	SCALE	LINE INSI	ERT PAN		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

	HARD ROCK	CAFE STANDARD RECIF	PE				
	DO NOT VARY	FROM THESE STANI	DARDS				
ITEM	SLIM CRISPS SCI	RATCH		ID#: LSOP - 25.1			
SHELF LIFE			DAT	TE ISSUED: 9/23/2011			
			F	PORTIONS: 3oz portion			
	YIE	LD: <mark>20 - oz / 567 - g</mark>					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	6.67 - 3oz portion					
	POTATO 90 COUNT SPICE SALT KOSHER	4 lb / 1.81 Kilog 1 TBL					
STEP 1 STEP 2 STEP 3	PREPARATION Remove baskets from fryer Place crisps in a 325ŰF(163ŰC) fryer. Be sure oil is not burned. Leave in fryer for 4 1/2 to 5 minutes. Cooking time may increase with the volume of crisps being cooked. Crisps need to be GENTLY stirred frequently with metal kitchen spoon or skimmer to ensure even cooking and to avoid clumping together. Crisps should be crisp and light golden brown in color Remove from fryer. Shake to drain. Place crisps in a stainless steel mixing bowl. Immediately sprinkle 1 TBL of salt over chips. Toss crisps and salt until they are evenly coated.						
		SERVE IMMEDIA	TELY!				
	MIXING BOWL	MEASURING SPO	ONS				
	AT ALL THE WORK AREA, EQUIMPENT, (RATION OR STORAGE OF THIS PRODUC ANTS!						

	HARD ROCK	CAFE STANDARD REC	CIPE			
	DO NOT VARY F	ROM THESE STAI	NDARDS			
ITEM:	PANINI BREAD (CU	TTING OF)	ID	##LSOP - 55		
SHELF LIFE:	2 DAYS		DATE ISSUE	D: 9/23/2011		
			PORTION	S:slice		
	YI	ELD:1 - Each				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - slice				
				•		
	BREAD ITALIAN PANINI	1 slice				
		PREPARATI	ON			
	Lay Panini bread on a cutting board. Using a serrated knife, cut 1"/2.53 cm off each end from top to bottom, leaving a square piece of bread.					
	NOTE: BE SURE TO USE A SAFETY ON NOTE: SAVE CUT ENDS FOR CROUT		G THE PANINI BREAD			
	Place bread squares into a line insert pa	an and cover tightly with	a lid. Label, date, initial, and	day dot. Store at room		
	temperature. EQUIPMENT					
			- -			
	CUTTING BOARD SERRA	ATED KNIFE	LINE INSERT PAN WITH	HLID		
				_		
	E WORK AREA, EQUIMPENT, COOKIN DRAGE OF THIS PRODUCT ARE CLEA					
CONTAMINANTS!	DRAGE OF INIS PRODUCT ARE CLEA	AN, SANITART, AND F	TEE FRUIVI			

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	HADD BOOK	CAFE STANDARD RECIP)C	
		FROM THESE STAND	JARDS .	
ITEM	PLAIN YOGURT (DRA	AINING OF)		ID#: LSOP - 56
SHELF LIFE	2 DAYS		DATE ISS	SUED: <mark>9/23/2011</mark>
			PORTI	ONS: Pound
	YIE	LD: 2 - lb / 907 - g		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	2 - lb / 907 - g		
	YOGURT PLAIN	2 lb / 907 g	I	I
		PREPARATIO	N	
STEP 1	Remove all of the yogurt from the contained the bowl.	·	Ţ.	
STEP 2	Cover the bowl and colander with plastic v hours to allow the water to drain out.	wrap. Place under 40°F/5Â	°C refrigeration. Let the	e yogurt to drain for 2 to 4
STEP 3	Once yogurt is completely drained, reserv			
	NOTE: BE SURE YOGURT IS COMPLET TZATZIKI SAUCE HAS THE PROPER C			IS WILL ENSURE THE
		EQUIPMENT		
	COLIANDER WIH A FINE STRAINER	STAINLESS STEEL N	IIXING BOWL SF	PATULA PLASTIC WRAP
PREPARATION O CONTAMINANTS!	L THE WORK AREA, EQUIMPENT, COO R STORAGE OF THIS PRODUCT ARE C	LEAN, SANITARÝ, AND F		RTHE

	HARD ROCK	CAFE STANDARD REC	CIPE		
	DO NOT VARY F	ROM THESE STA	NDARDS		
ITEM	FRYING OF THE RICE	NOODLES		ID#:LSOP - 61.1	
SHELF LIFE	1 DAYS		DA	TE ISSUED: 9/23/2011	
				PORTIONS: Ounce	
	YIE	D:8 - oz / 227 - g			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	8 - oz / 227 - g			
	NOODLE RICE	8 oz / 227 g	l	I	
STEP 1	Place into a 325°F/165°C fryer and fry ur towel to absorb the excess grease. Place in temperature.		g, about 1 minute. Ren cover with lid. Label, d		
	LINE INSERT PAN WITH LID		PAPER T	OWELS	
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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	HARD ROCK CAFE STANDARD RECIPE								
DO NOT VARY FROM THESE STANDARDS									
ITEM: GREEN ONION SPRIGS ID#:LSOP - 64									
SHELF LIFE:	1 DAYS		DATE ISSUED:	9/23/2011					
				PORTIONS:	Each				
		YII							
		INGREDIENTS	MEASURE						
	Р	ORTIONS PER BATCH	2 - Each						
ONION GREEN		EEN	2 long cut piece						
STEP 1	1"/2.54 cm c		PREPARATION ons. Cut each stalk into 4"/10 c an effect. Place into a line insert						
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE GREEN ONIONS.								
	KNIFE	CUTTING BOARD	EQUIPMENT CONTAINER WITH LID	SAFET	Y GLOVE				
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!									

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		HARD ROCK CA	AFE STANDARD RECIP	E					
DO NOT VARY FROM THESE STANDARDS									
ITEM	BAS	SIL CHIFFONAD	E	ID#	LSOP - 65				
SHELF LIFE		1 DAYS		DATE ISSUED	9/23/2011				
				PORTIONS	Teaspoon				
		YIELD	2.5 - tsp / 12 - ml						
	INGREDIENT	S	MEASURE						
	PORTIONS PER B	ATCH	2.5 - tsp / 12 - ml						
	HERB BASIL FRESH washed, dried, stems removed	d	2 1/2 tsp	I	1				
STEP 1	Stack a few on the cleaned, st rolled leaves at a 45° angle i under 40°F/5°C refrigeration	nto 1/4" strips. P n.	lace into a line insert par	Il the leaves into a cylinder. Us no Cover with lid, lavel, date, in	sing a chef knife, cut the nitial and day dot. Store				
	NOTE: BE SURE TO USE A	SAFETY GLOVE							
			EQUIPMENT						
	CUTTING BOARD	CHEF KNIFE	SAFETY GLOVE	LINE INSERT PAN	WITH LID				
THE PREPAR	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!								

HARD ROCK CAFE STANDARD RECIPE								
DO NOT VARY FROM THESE STANDARDS								
ITEM	MOZZARELLA CHEESE (I	DICING)	ID#:	LSOP - 66				
SHELF LIFE	2 DAYS		DATE ISSUED:	9/23/2011				
			PORTIONS:	portion				
	YIELD	16 - slices						
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	5 - portion						
	CHEESE MOZZARELLA FRESH whole or 1/4" pre-sliced	1 lb / 454 g						
STEP 1	Place a slice of the cheese on a cutting board insert pan. Cover with lid, lavel, date, initial, ar	PREPARATION and dice into 1/2" pieces. Find day dot. Store under 40/	Repeat until all pieces are d °F/5°C refrigeration.	liced. Place into a line				
	NOTE: IF CHEESE IS NOT PRE-SLICED, CUCUTTING THE CHEESE.			GLOVE WHEN				
		EQUIPMENT						
	CUTTING BOARD CHEF KNIFE	SAFETY GLOVE	LINE INSERT PAN \	WITH LID				
THE PREPARAT	LL THE WORK AREA, EQUIMPENT, COOKING OR STORAGE OF THIS PRODUCT ARES!	CLEAN, SANÍTARY, AND		DNI				

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			NDARD RECIPE		
	DO NOT VARY	FROM TH	ESE STANDARDS		
ITEM	M: SUMMER ROLLS (ROLLING OF)			ID#	LSOP - 67
SHELF LIFE	1 DAYS			DATE ISSUED:	9/23/2011
				PORTIONS	portion
	Υ	IELD:1 - port	ion		
	INGREDIENTS	MEASU			
	PORTIONS PER BATCH	1 - port	ion		
	WRAPPER SPING ROLL	1 Each	1		I
	8 1/2 in, soak in warm water	. Edon	ļ		ı
	VERMECHELLI NOODLES cooked	1 TBL			
	LETTUCE ICEBERG SHREDDED	1 tsp			
	HERB BASIL FRESH	1/4 tsp			
	rough chop HERB MINT LEAVES	1/4 tsp	1		l
	rough chop HERB CILANTRO	1/4 tsp	İ		İ
	rough chop	1/ + t5p	l		I
	CUCUMBERS	2 stick			ĺ
	sticks 2 in x 1/4 in x 1/4 in		·		
<u>SOP - 18</u>	SHREDDED CARROTS	1 tsp			
DRESS - 30	SESAME DRESSING	1/2 tsp			
	SHRIMP 16/20 P&D T/ON	1 shrim	p		
	cooked, cold, tails off, cut in half				
			PREPARATION		
STEP 1	Carefully remove spring roll wrappers from				you place the wrappers
	onto the cutting board, try to keep them in			n the cutting board.	
STEP 2	NOTE: DO NOT LET THE EDGES OF THE Place the noodles on the wrapper at 3:00			tues on ton of the no	odloo
STEP 3	Evenly sprinkle the herbs over the shredd			tuce on top of the no	oules.
STEP 4	Place the cucumber sticks and carrots on			ac .	
STEP 5	Drizzle the sesame dressing over the cuc				the center so the inside
JILI J	edges are covering the mixture inside the		arrots. I old the top and t	ottom edges toward	the center so the made
STEP 6	Starting at the end of the spring with the f		all the wrapper into a cylin	nder about half way. I	Place the shrimn nieces
31E1 0	on the wrapper close to the cylinder, cut s complete.				
	Place into a line insert pan and cover		paper towel. Cover wit 0°F/5°C refrigeration EQUIPMENT		nitial and day dot. Store
	PAPER TOWELS 2 IN HALF HOTE	EL PAN	MEASURING SPOONS	LINE INSER	T PAN WITH LID
	ALL THE WORK AREA, EQUIMPENT, C				

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HARD ROCK CAFE STANDARD RECIPE							
	DO NOT VARY F	RDS					
ITEM:	ROMAINE LETTUCE HEARTS		ID#	LSOP - 68			
SHELF LIFE:	1 0 1 0		DATE ISSUED	9/23/2011			
			PORTIONS	set			
	YIEL	D:1 - set					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	1 - set					
	ICE	1 as needed					
	WATER	1 as needed					
	SPICE SALT KOSHER LETTUCE ROMAINE HEARTS	1 cup 1 head(0)					
	LETTOOL NOWAINE TILANTO	Triead(0)	ı	ı			
		PREPARATION					
STEP 1	Clean and sanitize entire sink and surrounding		ice. Add enough cold tap wa	ter to fill the sink 3/4 of the			
	way full. Make sure that the water temperature	e is at or below 40°F/ŚÂ°C a	at all times and that the ice is	completely melted. Add			
	the salt. Stir the water vigorously to ensure the						
	Use a clean sanitized green cutting board. Cu						
	and discard. Remove approximately 8 to 12 le			e together. Reserve			
	Romaine leaves for either sandwiches or sala Place Romaine lettuce heads and leaves into			and out of the ice water to			
	remove any dirt from the heads. Remove from						
	heads with paper towels and place into a line						
	40°F/5°C refrigeration.		.,,				
	NOTE: THE ROMAINE LEAVES REMOVE C			JSABLE LEAVES			
	SHOULD MEASURE A MINIMUM OF 2 in W						
	NOTE: BE SURE TO USE SAFETY GLOVE	WHEN CUTTING LETTUCE. EQUIPMENT					
	FRENCH KNIFE GREEN CUT	TING BOARD	LEXAN WITH LID	SAFETY GLOVE			
	MEASURING CUPS						
	MEAGORING GOI G						
	AT ALL THE WORK AREA, EQUIMPENT, CO						
CONTAMIN	ARATION OR STORAGE OF THIS PRODUCT	ARE CLEAN, SANITARY,	AND FREE FROM				

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	HARD ROCK CAFE STANDARD RECIPE							
	DO NOT VARY F	ROM THESE STANDAI	RDS					
ITEM:	SWEET POTATO F	RIES	ID#:	LSOP - 69				
SHELF LIFE:	8 SHIFTS		DATE ISSUED:	6/4/2012				
			PORTIONS:	4oz				
	YIEL	D:24 - oz / 680 - g						
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	6 - 4oz						
	FRENCH FRIES SWEET POTATO NOTE: IF FROZEN SWEET POTATOES AR MANDOLINE INTO 1/4" LONG FRY STRIPS	•	UNSKINNED RAW SWEET	POTATOES ON THE				
	SWEET POTATO FRY SEASONING	2 tsp						
STEP 2 STEP 3	PREPARATION Place frozen fries in basket. Fill basket 1/2 full or approximately 2 1/2 lb. DO NOT OVERFILL BASKET, to ensure even cooking and prevent clumping. This will yield approximately six 4oz serving of fries. Place fries in 350ŰF/177ŰC fryer. Be sure oil is not burnt. Leave in fryer for 2 - 2 1/2 minutes. Cooking time may increase with the number of baskets in the fryer and the volume of fries being cooked. Fries should be crisp and orange/brown in color. Remove fry basket from fryer. Shake to drain. Place fries in a stainless steel mixing bowl. Immediately add 2 tsp of sweet potato seasoning to mixing bowl. Toss fries and seasoning until they are evenly coated. NOTE: SERVE IMMEDIATELY OR HOLD UNDER HEAT LAMPS FOR NO LONGER THAN 5 MINUTES! EQUIPMENT							
	MIXING BOWL MEASU	RING SPOONS	DREDGE	CAN				
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ITEM	FRIED EGG (SARDOU BU	JRGER)		ID#:LSOP - 70
SHELF	111446	·	DATE	ISSUED:9/23/2011
			PC	DRTIONS: Each
	YIELD	10 - Each	20 - Each	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - Each	20 - Each	
	EGGS SPRAY PAN RELEASE	10 egg 1/2 tsp	20 egg 1 tsp	
<u>SEAS - 01.1</u>	SEASONING SALT (ALL PURPOSE)	5 tsp	10 tsp	
		PROCED	URE	
STEP 1	Spray a non-stick saute pan with pan release s with 1/2 tsp of seasoning. Cook for 1 minute, br minutes until fully cooked. Remove from the pa	reak the yolk and co	ok for 2 more minutes. Flip	the eggs over seasons. Cook for 2
STEP 2	Once cooled, place the fired eggs into a line ins 40°F/5°C refrigeration.			
	_	EQUIPM	ENT	
	SAUTE PAN PA	N RELEASE SPRA	Y SPATULA	MEASURING SPOONS
	LINE INSERT PAN WITH LID			

			FE STANDARD RECIPE				
	DO	NOT VARY FRO	OM THESE STANDA				
ITEM: BARTLETT PEARS (GRILL			LING)	ID#	LSOP - 71		
SHELF LIFE		2 DAYS		DATE ISSUED	9/23/2011		
				PORTIONS	Slices		
		YIELD	10 - each				
	INGREDIE	NTS	MEASURE				
	PORTIONS PER	R BATCH	30.03 - Slices				
	PEARS BARTLETT		5 Each	1			
	OIL SALAD		2 TBL / 30 ml				
			PREPARATION				
STEP 1	Using a Wedge Master with a 6 cut blade, place the pear onto the slicer. Push the blade down onto the pear to slice the pear into 6 slices.						
	NOTE: IF A WEDGE IS NOT AVAILABLE, CUT THE PEAR IN HALF LENGTHWISE THEN CUT EACH HALF INTO 3 EQUAL WEDGES. BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE PEARS.						
STEP 2	Brush the pear wedges wit achieved. Using tongs turn	h salad oil. Place th the wedges over a	e pear slices on a clean to nd grill the other side.	500°F/260°C broiler. Gril	l until good grill marks are		
STEP 3	Remove the pear wedges pans. Cover with lid, label,	from the grill and co date,day dot and ro	ol under refrigeration. On tate. Place under 40°F/ EQUIPMENT	ice cooled, place the pear w 5°C refrigeration.	vedges into line insert		
	SHEET PANS	PASTRY BRUSH	TONGS	LINE INSERT PA	N WITH LID		
	WEDGE MASTER	CHEF KNIFE	SAFETY GLOV	E			
THE PREPARAT	LL THE WORK AREA, EQ ION OR STORAGE OF TH	IS PRODUCT ARE					

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			THESE STAND	DANDS	
ITEM	SAUTE	ED SPINACH			ID#: LSOP - 72
SHELF LIFE	2	DAYS		DATE ISS	UED: <mark>9/23/2011</mark>
				PORTI	ONS:Quart
		YIELD:1 -	qt / 946 - ml		
	INGREDIENTS	ME	ASURE		
	PORTIONS PER BATO	CH 1 -	qt / 946 - ml		
	OIL OLIVE PURE	3 T			
	SPINACH FRESH	1 g:	al / 3.79 l		
	fresh,washed,stems removed	4 T	DI	1	1
SEAS - 01.1	GARLIC FRESH SEASONING SALT (ALL PURPO	1 T SE) 1 ts			
<u>OLAO 01.1</u>	CEACONING CAET (ALET ON C	OL) 113	P	I	ı
			PREPARATIO	N	
STEP 1	In a non-stick saute pan over med	ium heat, add the	olive oil. Add the ga	arlic and cook until softene	ed.
	NOTE: DO NOT BURN GARLIC				
STEP 2	Add the spinach. Cook until the sp				
	a sheet pan to cool. Once cooled, and day dot. Store under 40°F/5.			into a line insert pan. Cov	er with lid, label, date, initial,
	and day dot. Store under 40A F/5.	A C reingeration.	EQUIPMENT		
	NON-STICK BUNDT PAN	KITCHEN SPO		ERT PAN WITH LID	MEASURING CUPS
	MEASURING SPOONS	SHEET PANS	CIT LINE INOL		ME ACCIMING COLO
	WILMOURING SPOONS	SITEET PAINS			

CONTAMINANTS!

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ITI	≡M r FRI	ED GREEN TOMAT	MES		ות#-ון	OP - 73
SHELF LI		LD OKELIN TOMA	OLO	-	DATE ISSUED: 9/2	
SIILLI LI	·				PORTIONS: po	
		VIEL D	40	00 1	PORTIONS. po	rtion
			48 - slices	96 - slices		
	INGREDI	ENTS	MEASURE			
	PORTIONS PE	R BATCH	8 - portion	16 - portion		
	TOMATO GREEN		48 slices	96 slices	ı	
	CORN MEAL		1 qt / 946 ml	2 qt / 1.89 l		
	FLOUR AP	=	2 cup	1 qt / 946 ml	l	
	SPICE SALT IODIZE TAE SPICE PEPPER WHITE (1 TBL 1 TBL	2 TBL 2 TBL		
	SPICE PEPPER WHITE (1 TBL	2 TBL		
	MILK BUTTERMILK	31100113	2 qt / 1.89 l	1 gal / 3.79 l		
			PREPARA	TION		
STEP 1	Wash and core the tomato		es on the tomato slice	cer or slicer into 1/4	" slices. Reserve.	
TED 0	NOTE: BE SURE TO USI				and the second of the	
STEP 2	In a stainless steel bowl, of thoroughly incorporated.	combine the com me	ai, ilour, sait and pel n a metal half nan	opers. Mix with a wil	re wnip until all ing	gredients are
STEP 3	Place the buttermilk into a			buttermilk at a time	e. Dredae the tom	atoes into the breadir
	mixture until completed co	ated. Place the brea	aded tomatoes on a l	ined sheet trays. Wi		
	NOTE: DO NOT STACK					
STEP 4	Label, date, initial and day	dot. Store under 40	A°F/5A°C refrigerati EQUIPME			
	TOMATO SLICER	SAFETY GLOVI	E HOTEL P	AN	PARCHMENT	PAPER
	SHEET PANS	PLASTIC WRAF	P MEASUR	ING CUPS	MEASURING	SPOONS

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		HARD ROCK C	AFE STANDARD REG	CIPE	
	DO N	OT VARY FR	OM THESE STA	NDARDS	
ITEN	Л:	FRIED OKRA			ID#:LSOP - 75
SHELF LIFE	≣:			DATE ISS	SUED: <mark>9/23/2011</mark>
				PORT	IONS:portion
		YIELI	D:7.5 - lb / 3.4 - Kilog	15 - lb / 6.8 - Kilog	
	INGREDIEN	TS	MEASURE		
	PORTIONS PER	ВАТСН	15 - portion	30 - portion	
	OKRA FRESH		5 lb / 2.27 Kilog	10 lb / 4.54 Kilog	
	washed, stems removed CORN MEAL		2 cup	1 qt / 946 ml	·
	FLOUR AP	-	1 cup	2 cup	
	SPICE SALT IODIZE TABLE SPICE PEPPER CAYENNE		1 1/2 tsp 1/4 tsp	1 TBL 1/2 tsp	
	SPICE PEPPER WHITE GR		1 1/2 tsp	1 TBL	
	SPICE PEPPER BLACK GR		1 1/2 tsp	1 TBL	
	MILK BUTTERMILK		1 qt / 946 ml	2 qt / 1.89 l	
			PREPARA1	TION	
STEP 1 STEP 2	Wash the okra and remove t In a stainless steel bowl, con thoroughly incorporated. Pla	nbine the corn m	eal, flour, salt and per	drain off excess water. Res opers. Mix with a wire whip u	erve. until all ingredients are
STEP 3				ermilk at a time. Dredge the	okra into the breading mixture
	until completed coated. Plac	e the breaded ok	ra onto a lined sheet t	rays. Wrap the trays with pl	astic wrap.
	NOTE: DO NOT STACK TH HOURS BEFORE PORTION		THAN TWO LAYERS	HIGH. LEAVE UNDER RE	FRIGERATION FOR TWO
STEP 4			nto line insert pans an	d cover with lid. Label, date,	initial and day dot. Store under
	40A 175A O Temperation.		EQUIPME	NT	
	HOTEL PAN	PARCHMENT I	PAPER SHEE	T TRAYS	PLASTIC WRAP
	PREFORATED PAN	STRIPPER BAG	GS LINE	INSERT PAN WITH LID	
THE PREPARA	ALL THE WORK AREA, EQU				R
CONTAMINAN	TS!			2011 MENILLOCALI	7471011

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		HARD ROCK (CAFE STANDARD RECIPE			
		DO NOT VARY F	ROM THESE STAND	ARDS		
ITEM:		FRIED ICE CREAN	1 BALL	ID#	LSOP - 77	
SHELF LIFE:		5 DAYS		DATE ISSUED	9/23/2011	
				PORTIONS	#10 scoop	
		YIE	LD: <mark>1 - Each</mark>			
	IN	IGREDIENTS	MEASURE			
	PORTI	ONS PER BATCH	1 - #10 scoop			
	CAKE LB		3 Slice			
	ICE CREAM VAI	NILLA	1 #10 scoop			
			PREPARATION			
		in 1/4 inch slices.				
	NOTE: BE SURI	E TO USE A SAFETY G	LOVE WHEN CUTTING TH	HE POUND CAKE		
			cream like a baseball till no			
	Wrap it tight with ice cream or wall		line insert pans and cover v	with lid. Label, date, initial,	and day dot. Store in the	
	EQUIPMENT					
	#10 SCOOP	PLASTIC WRAP	KITCHEN GLOVES	LINE INSERT PAR	N WITH LID	
			IG UTENSILS, AND CONT AN, SANITARY, AND FRE		:	

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	DO NOT \	VARY FROM THESE ST	TANDARDS	
ITEN	NEW OR	LEANS SHRIMP		ID#:LSOP - 78
SHELF LIFE	:		DATE ISS	UED: 9/23/2011
			PORTI	ONS: <mark>Each</mark>
		YIELD:4 - portion	8 - portion	16 - portion
	INGREDIENTS	MEASURE		
	PORTIONS PER BAT	TCH 24 - Each	48 - Each	96 - Each
<u>SOP - 51</u> <u>LHSC - 19</u>	SKEWERING OF SHRIMP NEW ORLEANS BBQ MARINA	24 shrimp ADE 2 1/2 cup	48 shrimp 1 1/4 qt / 1.18 l	96 shrimp 2 1/2 qt / 2.37 l
STEP 1 STEP 2 STEP 3	In a large plastic container, mar Remove shrimp from marinade Place the skewered shrimp into at 40ŰF/5ŰC for service.	and skewer the shrimp onto to a hotel pan and cover with lice	urs under refrigeration cover the metal skewers d. Label, date, initial and day	
	HOTEL PAN	METAL SKEWERS	MENT LEXAN WIT	'H LID

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	HARD ROCK CAF	E STANDARD RECIPE		
	DO NOT VARY FRO	M THESE STANDA	RDS	
ITEM:	CROQUETTA MIXTUI	RE	ID#:I	_SOP - 79
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	oortion
	YIELD:	24 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - portion		
		2 cup		
	PIG MEAT - SCRATCH (OVEN)	10 oz / 283 g		
<u>VEG - 15</u>	WHITE CHEDDAR MASHED POTATO	5 oz / 142 g	ļ	
		PREPARATION		
STEP 1	Place all ingredients into a large stainless stee		whip until mixture is smoo	oth.
STEP 2	Using a #30 scoop, form the mixture into a rounitial and day dot. Store under 40F/5C refrige	und ball. Place into a lined		
	NOTE: STACK THE BALLS IN A SINGLE LA			
		EQUIPMENT		
	MIXING BOWL HOTEL PAN WIT	H LID LA	ATEX GLOVES	#30 SCOOP
INSURE THAT ALL	THE WORK AREA, EQUIMPENT, COOKING	UTENSILS. AND CONTA	AINERS USED FOR THE	
	STORAGE OF THIS PRODUCT ARE CLEAN			
CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS SF NEW ENGLAND CLAM CHOWDER D#: LSOUP - 09 ITEM: SHELF LIFE: 3 DAYS DATE ISSUED: 9/23/2011 PORTIONS: 8 oz YIELD: 1 - gal / 3.8 - I MEASURE **INGREDIENTS PORTIONS PER BATCH** 16 - 8 oz **BUTTER UNSALTED** 1 lb + 8 oz / 680 gCELERY (MEDIUM DICE) 1 lb / 454 g VEG - 06.2 SOP - 22.15 YELLOW ONION (SMALL DICE) 2 lb / 907 g CLAM CHOPPED CANNED 1 lb + 8 oz / 680 g FLOUR AP 1 cup **CLAM JUICE** 3 qt / 2.84 l SPICE PEPPER BLACK GROUND 2 1/2 tsp SPICE SALT IODIZE TABLE 5 tsp SPICE CORRIANDER 1 TBI SPICE CARAWAY SEEDS 1 TBL SPICE THYME GROUND 1 TBL SAUCE HOT FRANKS GAL 2 tsp 1 qt / 946 ml CREAM HEAVY WHIPPING POTATO PEELED 2 lb / 907 g potatoes, diced 1/4 in, cooked **PREPARATION** Heat butter over medium heat in a large stock pot. Add the celery and onions. Cook until softened. STEP 1 STEP 2 Drain the juice from the clams. Reserve clams and excess juice for next step. and excess juice STEP 3 Slowly add the flour to make a roux and stir constantly until smooth. Slowly add the clam juice to temper the roux. continue to stir and add the juice until the soup starts to thicken Bring to a slow boil and then reduce to a simmer for 20 minutes. STEP 4 Add the reserved clams and spices. Let cook for 5 minutes. STEP 5 Add the milk and cream and stir to incorporate. Let cook for five minutes. STEP 6 Stir in potatoes until fully incorporated. Remove from heat and transfer to a lexan and place into an ice bath to cool completely. Once cooled, place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration. **EQUIPMENT** STOCK POT/TILT SKILLET WIRE WHIP CONTAINER WITH LID LEXAN MEASURING CUPS MEASURING SPOONS **GALLON MEASURE KNIFE CUTTING BOARD** SAFETY GLOVE INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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		HARD ROCK	CAFE STANDARD RECIPE		
	D	O NOT VARY I	FROM THESE STAND	ARDS	
ITEN					ID#:LSOUP - 10
SHELF LIFE	=	2 DAYS		DATE IS	SUED: 9/23/2011
				PORT	IONS:9 oz
		Υ	IELD:2 - qt / 1.9 - I		
	INGR	EDIENTS	MEASURE		
	PORTION	S PER BATCH	7.11 - 9 oz		
	TOMATO ROMA		4 lb + 8 oz / 2.04 Kilog	1	I
	wash, cored CUCUMBERS fresh peeled		1 lb + 2 oz / 510 g	1	1 1
	PEPPER BELL GRE	EN	7 oz / 198 g	1	
	seeded, de-veined PEPPER BELL RED seeded, de-veined)	7 oz / 198 g	1	1
	GARLIC PEELED OIL OLIVE PURE		2 tsp 3/4 cup + 2 TBL / 200 ml		
	VINEGAR WHITE		1/4 cup + 3 TBL / 103		
	SPICE SALT KOSH SPICE PEPPER WH		1 TBL 1 TBL		
			PREPARATION		
STEP 1	Place all ingredients in a food processor with an 'S' blade attachment. Blend until all ingredients are fully incorporate and smooth.				redients are fully incorporated
STEP 2	Place the soup into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration			Store under 40°F/5°C	
	MEASURING CUPS	MEASURING SPOONS	EQUIPMENT FOOD PROCESSOR W ATTACHMENT	ITH 'S' BLADE	LINE INSERT PAN WITH LID
PREPARATION OR STO	ORAGE OF THIS PRO		IG UTENSILS, AND CONTA AN, SANITARY, AND FREE		

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	HARE	ROCK CAFE S	STANDARD RECI	IPE	
	DO NOT V	ARY FROM	THESE STAN	IDARDS	
ITEM:	BBQ CHOPPED COLE SLAW			D#:LVEG - 05.2	
SHELF LIFE:	2 DAYS		DATE ISSU	ED: 9/23/2011	
				PORTIO	NS:4z ramekin
		YIELD: <mark>52 -</mark>	oz / 1.5 - I	104 - oz / 3.08 - I	
	INGREDIENTS	MEA	ASURE		
	PORTIONS PER BATCH	H 13 -	4z ramekin	26 - 4z ramekin	
SOP - 22 SOP - 31 HSC - 03	COLESLAW MIX RED ONIONS (SLICED) CILANTRO (CHOPPED) MAYONNAISE KITCHEN HEAVY DE PIG SAUCE VINEGAR CIDER APPLE SPICE SALT CELERY SPICE SALT IODIZE TABLE	1 cu 1/2 d	cup p p cup	1 gal / 3.79 l 2 cup 1 cup 2 cup 2 cup 1/2 cup 2 tsp 2 TBL	
STEP 2	In a stainless steel mixing bowl place pan cover with damp paper towels at In a separate mixing bowl add the rescrape down the sides of the bowl vingredients are fully incorporated.	and plastic wrap. emaining ingredi	Place under 40Â ents. Using a wire	intro. Toss together until even o°F/5°C efrigeration and rese whip, combine until all ingre	dients are fully icorporated.
	Using a spatula, place into line inse	rt pans. Cover w	ith lids, label, dat EQUIPMEN		nder 40°F/5°C refrigeration.
	SPATULA LEX	(AN WITH LID	STAINLE	SS STEEL MIXING BOWL	LATEX GLOVES
	CONTAINER WITH LID GAI	LON MEASURI	E MEASUR	ING CUPS	
THE PREPARA	ALL THE WORK AREA, EQUIMPI ATION OR STORAGE OF THIS PR ITS!	ODÚCT ARE CI			

		OCK CAFE STANDARD RECIPE		
		RY FROM THESE STANDARD		
ITEN	BROCCOLI SLAW		ID#:LVEG - (05.3
SHEL			DATE ISSUED: 9/23/201	1
			PORTIONS: 1/2 cup	
		YIELD:7 - cup / 1.7 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	14 - 1/2 cup		
	BROCCOLI FRESH	1 gt / 946 ml	1	
	stalks, peeled, 3"/7.6 cm	1 417 545 1111	ı	
<u> 'EG - 54</u>	MATCHSTICK CARROTS	2 cup		
	SHREDDED RED CABBAGE	1 cup		
<u> RESS - 3</u>	SESAME DRESSING	1/4 cup	l	
		PREPARATION		
TEP 1	With a French Knife carefully cut into sta			
	remove the outer skin from the stalks. Pl			
	the main cutting plate to 1/8"/3 mm. Set crank handle to the setting knob.	the blade cutting to the matchstick set	tting using the crank handle. Be sur	e to secure the
	NOTE: BE SURE TO USE SAFETY GL	OVE WHEN CLITTING THE BROCC	OLI STALKS	
	NOTE: IF MANDOLIN HAS THE NUMB			PER CUTTING
	SELECTION.	ER GETTINGG, GET THE MANDGE	NOTIFIE TO WOTOR THE TRO	LICOTTINO
TEP 2	Place the broccoli stalks lengthwise into	the safety guard housing and close th	ne lid. Be sure the safety quard hou	sing is above th
	cutting blades. In one motion slide the sa			
	above the blades and repeat until all the	broccoli stalks are cut into sticks. Res	serve.	
	NOTE: BE SURE TO USE SAFETY GL			
STEP 4	Add the sesame dressing and toss with			w into a line ins
	pan with a drain insert and cover with lid	s. Label, date, initial and day dot. Store EQUIPMENT	re under 40A°F/5A°C refrigeration.	
	FRENCH KNIFE CUTT	ING BOARD	MANDOLIN	RULER
		NSERT PAN WITH LID		
	SAFETY GLOVE LINE			

CONTAMINANTS!

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		CAFE STANDARD RECIPE FROM THESE STANDAF	RDS
ITEM	CHINESE CHICK	EN VEG	ID#: LVEG - 15
SHELF LIFE	2 DAYS		DATE ISSUED: 9/23/2011
			PORTIONS: portion 6.5oz
	Y	IELD: 12 - portion 6.5oz	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - portion 6.5oz	
SOP - 18	BROCCOLI FRESH WATERCHESTNUT PEA SNOW SHREDDED CARROTS	2 lb + 4 oz / 1.02 Kilog 12 oz / 340 g 12 oz / 340 g 3 cup	
STEP 1	Place a portion of each ingredient into a 40ŰF/5ŰC refrigeration.	PREPARATION stripper bag. Place into a line i	insert pan and cover with a lid. Store under
	CUTTING BOARD	FRENCH KNIFE	STRIPPER BAGS
	E WORK AREA, EQUIMPENT, COOKIN DRAGE OF THIS PRODUCT ARE CLE		

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		HARD ROCK CAF	E STANDARD RECIPE	
	1 O D	NOT VARY FRO	M THESE STANDARDS	5
ITE	M: POT	ROAST VEGETABI	_ES	ID#:LVEG - 17
SHELF LIF	SHELF LIFE:			DATE ISSUED: 9/23/2011
				PORTIONS:portion
		YIELD:	2.5 - gal / 9.5 - I	
	INGREDIEN	NTS	MEASURE	
	PORTIONS PER	BATCH	12 - portion	
	CELERY ONION YELLOW MUSHROOM WHITE BUTTER UNSALTED CARROT	2	I Bunch 2 qt / 1.89 I 3 qt / 2.84 I I lb / 454 g I gal / 3.79 I	
STEP 1		S ASAFETY GLOV	E WHEN CUTTING THE ALL	THE VEGETABLES
TEP 2 TEP 3	Cut onions in half then cut i ater mushrooms. Reserve.	n half again and cut	into 1 in to 1 1/4 in pieces.	
STEP 4	Melt butter in sauce pan. Ac just until vegetables are al c	dente. Do not over co	ook. Drain well and cool quickly	r 5 more minutes. Add mushrooms and cook al y by spreading out on a sheet pan.
TEP 5	Cut carrots in half lengthwis Remove. Put immediately in			d hotel pan and steam until just tender.
STEP 6	Mix celery, onions, carrots, anc over with lid. Label, dat			er bags and day dot. Place into a line insert par
	CUTTING BOARD	FRENCH KNIFE	SAFETY GLOVE	SAUCE PAN
	KITCHEN SPOON	HOTEL PAN	PREFORATED PAN	LINE INSERT PAN WITH LID

9/23/2011 11:31:39 AM

		HARD ROCK CAF	E STANDARD RECIPE		
	DO	NOT VARY FRO	M THESE STAND	ARDS	
ITEM:	RED PEPPER AND CORN SALSA			ID	#: <mark>LVEG - 26</mark>
SHELF LIFE:		2 DAYS		DATE ISSUE	D: <mark>9/23/2011</mark>
				PORTION	S:Pound
		YIELD	9 - lb / 4.1 - Kilog		
	INGRED	DIENTS	MEASURE		
	PORTIONS F	PER BATCH	9 - lb / 4.08 - Kilog		
	ROASTED CORN ROASTED RED PEPP	PERS DICED	2 lb / 907 g 1 lb + 8 oz / 680 g		
SOP - 22.15	broiled, diced 1/4" YELLOW ONION (SM/ broiled, diced		1 lb + 8 oz / 680 g	i I	
\ \ !	VINEGAR RICE WINE SPICE MCCORMICK I BEAN BLACK CANNE rinsed and drained	BIG 'N' BOLD	1/4 cup / 59 ml 1/3 cup 4 lb / 1.81 Kilog		
<u>SOP - 31</u>	CILANTRO (CHOPPEI fresh, chopped fine	D)	1/2 cup + 1 tsp / 14 g	I	
			PREPARATION		
STEP 1 I	Place all ingredients in Place in line insert pan	to a large stainless s . Cover with lid, label	teel mixing bowl. Mix un l, date, initial and day do EQUIPMENT	til thoroughly incorpora ot. Store under 40°F/5	ated. Do not mash beans. 5°C refrigeration.
	FRENCH KNIFE	CUTTING BOARD	SHEET PANS	STAINLESS STEEL	MIXING BOWL
	KITCHEN SPOON	LEXAN			

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	HARD ROCK CAI	FE STANDARD RECIPE		
	DO NOT VARY FRO	OM THESE STANDA	RDS	
ITEM	FIRE ROASTED TOMAT	TOES	ID#:	LVEG - 28
SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	Ounce
	YIELD	35 - oz / 992 - g		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	35 - oz / 992 - g		
	TOMATO ROMA OIL OLIVE PURE SPICE SALT KOSHER CHIPOTLE PEPPERS (PUREE)	2 lb + 8 oz / 1.13 Kilog 1/2 cup 5 tsp 5 tsp		
	PREI	PARATION (Prep time 30	0 minutes)	
STEP 2	Core plum tomatoes and cut in half lengthwis Blend olive oil, Chipotle puree and kosher sal mixture.			ss the tomatoes in the
STEP 3	Place tomatoes on sheet pan skin side up. Pl Remove from the melter and cool under refrig		or 2 to 3 minute or until the	skin starts to bubble.
	Once cooled, cut the tomatoes into qters lent Place into a line insert pan and cover with a li		day dot. Store under 40°F	F/5°C refrigeration.
	SHEET PANS WIRE WHIF	LINE INSI	ERT PAN WITH LID	MIXING BOWL
	MEASURING SPOONS MEASURIN	G CUPS		
	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAR			

1	=	CAFE STANDARD RECI	· -	
	DO NOT VARY FI	ROM THESE STAN	DARDS	
ITEM	MEDITERRANEAN VEGE	TABLES 1/2	I	D#: <mark>LVEG - 29.1</mark>
SHELF LIFE	2 DAYS		DATE ISSUE	D: <mark>9/23/2011</mark>
			PORTION	NS:portion
	YIE	LD:4.5 - lb / 2 - Kilog	9 - lb / 4.08 - Kilog	18 - lb / 8.2 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - portion	32 - portion	64 - portion
LVEG - 31 VEG - 21.1 VEG - 36	ROASTED MUSHROOMS (HALVES) ROASTED RED PEPPER STRIPS BROILED ASPARAGUS	1 lb + 8 oz / 680 g 1 lb + 8 oz / 680 g 1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog 3 lb / 1.36 Kilog 3 lb / 1.36 Kilog	6 lb / 2.72 Kilog 6 lb / 2.72 Kilog 6 lb / 2.72 Kilog
VEG - 30				p ib / 2.72 Kilog
<u>veo - 30</u>	NOTE: BE SURE TO USE SAFETY GLO NOTE: SEE VEG - 27 FOR BROILING IN USED WITHOUT TIPS	VE WHEN CUTTING VE	GETABLES	,
STEP 1	NOTE: BE SURE TO USE SAFETY GLO NOTE: SEE VEG - 27 FOR BROILING IN	VE WHEN CUTTING VE ISTRUCTIONS IF ASPA PREPARATIO °F/5°C prior to portior	EGETABLES RAGUS SPEARS ARE L N N ning.	ONG, 4" PEICES MAY BE
STEP 1 STEP 2 STEP 3	NOTE: BE SURE TO USE SAFETY GLO NOTE: SEE VEG - 27 FOR BROILING IN USED WITHOUT TIPS Ensure that all product is cooled below 40 In a plastic portion bag place 1 1/2 oz/43	VE WHEN CUTTING VE ISTRUCTIONS IF ASPA PREPARATIO °F/5°C prior to portior g of roasted button mush	RAGUS SPEARS ARE Links Noning. rooms, 1 1/2 oz/43 g of roinitial and day dot. Store	ONG, 4" PEICES MAY BE

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HARD ROCK C	AFE STANDARD RECIPE		
DO NOT VARY FF	ROM THESE STANDA	RDS	
CHILI ONIONS		ID#: <mark>L</mark> V	EG - 30
2 DAYS		DATE ISSUED: 9/2	3/2011
		PORTIONS: 202	z portion
YIE	LD:2.6 - lb / 1.2 - Kilog		
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	21 - 2oz portion		
OIL OLIVE PURE	1/2 cup / 118 ml		
	1 tsp		
	4.		
	•		
	•		
NED ONIONS (SLICED)	2 15 / 90 / g	I	
	PREPARATION		
		whisk.	
Using clean hands with clean gloves on,	mix in the slivered onions	1 40 10 5 (5 100)	
Hold in plastic pan for service, cover, dat	e, label and rotate. Store und EQUIPMENT	der 40A°F(5A°C) refrigerat	ion.
STAINLESS STEEL MIXING BOWL	PLASTIC WRAP	KITCHEN GLOVES	WIRE WHIP
LINE INSERT PAN WITH LID			
	DO NOT VARY FE CHILI ONION CHI	CHILI ONIONS 2 DAYS YIELD: 2.6 - Ib / 1.2 - Kilog INGREDIENTS MEASURE PORTIONS PER BATCH 21 - 2oz portion OIL OLIVE PURE 1/2 cup / 118 ml VINEGAR BALSAMIC 1/2 cup / 118 ml SPICE PEPPER BLACK COARSE 1 tsp GROUND SPICE CHILI POWDER 4 tsp SUGAR GRANULATED 1/4 cup FLAVORING LIQUID SMOKE 1 tsp SPICE GARLIC GRANULATED 1/4 cup FLAVORING LIQUID SMOKE 1 tsp SPICE GARLIC GRANULATED 1 tsp SPICE SALT KOSHER 2 TBL RED ONIONS (SLICED) 2 lb / 907 g PREPARATION Combine all ingredients, except onions in stainless steel bowl with a using clean hands with clean gloves on, mix in the slivered onions Hold in plastic pan for service, cover, date, label and rotate. Store un EQUIPMENT	CHILI ONIONS CHILI ONIONS DATE ISSUED: 9/2 PORTIONS: 20: YIELD: 2.6 - Ib / 1.2 - Kilog INGREDIENTS MEASURE PORTIONS PER BATCH 21 - 20z portion OIL OLIVE PURE VINEGAR BALSAMIC SPICE PEPPER BLACK COARSE 1 tsp GROUND SPICE CHILI POWDER 4 tsp SUGAR GRANULATED FLAVORING LIQUID SMOKE SPICE GARLIC GRANULATED 1 /4 cup FLAVORING LIQUID SMOKE SPICE GARLIC GRANULATED 1 tsp SPICE SALT KOSHER 2 TBL RED ONIONS (SLICED) PREPARATION Combine all ingredients, except onions in stainless steel bowl with a whisk. Using clean hands with clean gloves on, mix in the slivered onions Hold in plastic pan for service, cover, date, label and rotate. Store under 40ŰF(5ŰC) refrigerat EQUIPMENT

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	LIARR ROOM						
		CAFE STANDARD RECIPE					
		FROM THESE STANDA					
ITEM		IS (HALVES)	_	ID#: LVEG - 31			
SHELF LIFE	3 DAYS			JED: 9/23/2011			
			PORTIC	DNS: portion			
	YIE	LD: 2 - lb / 907 - g	4 - lb / 1.81 - Kilog	6 - lb / 2.7 - Kilog			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	24 - portion	48 - portion	72 - portion			
	MUSHROOM WHITE cleaned, with stems on	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog	9 lb / 4.08 Kilog			
<u>SEAS - 01.1</u>	BUTTER ALTERNATE SEASONING SALT (ALL PURPOSE)	1/4 cup + 2 TBL / 89 ml 2 TBL	3/4 cup / 177 ml 1/4 cup	1 cup + 2 TBL / 266 ml 1/3 cup			
		PREPARATION					
STEP 1	Place mushrooms in a China cap and quick any remaining dirt.	kly rinse off any excess dirt. U	Ise a towel to dry off the	mushrooms and to remove			
STEP 2	Place dry mushrooms in a stainless steel mand Phase with gloved hand to coat evenly	<i>'</i> .	-				
STEP 3	Place mushrooms on a lined sheet pan and roast mushrooms for 20 to 25 minutes or u to cool.						
STEP 4	Once mushrooms have cool, cut in half. Pla 40°F/5°C refrigeration.	·		d day dot. Store under			
	NOTE: BE SURE TO USE SAFETY GLOV		OOMS				
	CHINA CAP	EQUIPMENT PAPER TOWELS	MIXING BOWL	CUTTING BOARD			
	SHEET TRAYS	LATEX GLOVES	KNIFE	SAFETY GLOVE			
		LATEX GLOVES	NIVIFE	SAFETT GLOVE			
	LINE INSERT PAN WITH LID						
THE PREPARA	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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ITEM	RED ONION FRIZ	771 FS		D#:LVEG - 35
SHELF LIFE			DATE IS	SUED: 9/23/2011
OHEEL EN E	0 01111 10			IONS:Ounce
	VIE	LD: 4 - oz /113 - g	I OKI	IONO. Ounce
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - oz /113 - g		
	-			
SOP - 22	RED ONIONS (SLICED)	8 oz / 227 g		
	Shaved 1/8"	4/0 / 440 /	Ī	Ĭ
4100 00	MILK BUTTERMILK	1/2 cup / 118 ml		
<u> //ISC - 08</u>	HRC FRY FLOUR SPICE SALT KOSHER	2 cup 2 tsp		
	SI ICE SALI ROSILER	2 top	l	I
		PREPARATION		
STEP 1	Marinate the shaved red onions in the b			
STEP 2	Drain the onions and toss them in the fry	y flour until they are well coa	ited and separated	d.
STEP 3	Deep fry the floured red onion in a 350Â	°F / 177A°C fryer for one m	inute or until golde	en brown and crispy.
STEP 4	Drain the excess oil			
STEP 5	Transfer the frizzles to a bowl and seaso		nsert pan.	
STEP 6	Hold under heat lamps for up to 30 minu			
		EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	2%26QUOT; HALF	HOTEL PAN	LINE INSERT PAN

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HARD ROCK CAFE STANDARD RECIPE								
DO NOT VARY FROM THESE STANDARDS								
ITEM:	FRIED CORN KERNA	LS	ID#:	LVEG - 37				
SHELF LIFE:	5 DAYS		DATE ISSUED:	9/23/2011				
			PORTIONS:	Cup				
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - I					
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	4 - cup / 946 - ml	8 - cup / 1.89 - I					
	CORN FROZEN	1 qt / 946 ml	2 qt / 1.89 I					
		PREPARATION						
	Place paper towels over a sheet pan.							
	Place 2 cup at a time of thawed corn kernels in							
	caramelize and is slightly brown. Remove from		fried corn onto the paper towe	el lined sheet pan to				
	absorb excess oil and to cool at room temperate Place the fried corn into a line insert pan. Cove		al and day dot. Potato and et	oro undor 40ŰE/5ŰC				
	refrigeration.	i with a nu, label, uate, mitt	al allu day dol. Notate allu si	ore under 40A 175A C				
	Tomgordalon.	EQUIPMENT						
	PAPER TOWELS SHEET F	PANS LINE	INSERT PAN WITH LID					
INCLIDE THAT	TALL THE WORK AREA FOLUMPENT COOL	VINCTITENSII S. AND CO	NITAINEDS LISED FOR					
	Γ ALL THE WORK AREA, EQUIMPENT, COO! ATION OR STORAGE OF THIS PRODUCT AI							
CONTAMINAN		AL OLEAN, SANITART, A	NO I NEE FROM					

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **NOT YOUR MAMAS JALAPENOS** ID#: LVEG - 55 ITEM: **SHELF DATE ISSUED:** 9/23/2011 LIFE: **PORTIONS:** portion YIELD: 32 - pepper 64 - pepper 128 - pepper **INGREDIENTS MEASURE** PORTIONS PER BATCH 8 - portion 16 - portion 32 - portion PEPPER JALAPENO 32 Each 64 Each 128 Each fresh, 3"/7.6 cm in length minimum WATER 1 as needed 2 as needed 4 as needed to cover peppers SPICE SALT IODIZE TABLE 2 as needed 1 as needed 4 as needed CHEESE CREAM 1 qt / 946 ml 1 cup 2 cup softened SOP - 21.3 SHREDDED MONTEREY JACK 1 at / 946 ml 1 cup 2 cup MISC - 08 HRC FRY FLOUR 2 lb / 907 g 4 lb / 1.81 Kilog 8 lb / 3.63 Kilog EGG WASH II 2 at / 1.89 l 1 gal / 3.79 l 2 gal / 7.57 l MISC - 06 CRUMB BREAD PLAIN 2 lb / 907 g 4 lb / 1.81 Kilog 8 lb / 3.63 Kilog **CRUMB BREAD JAPANESE** 2 lb / 907 g 4 lb / 1.81 Kilog 8 lb / 3.63 Kilog **PREPARATION** STEP 1 In a suitable size stock pot, place jalapenos into boiling salted water for 8 to 10 minutes. Place jalapenos into ice water to shock the jalapenos and to stop the cooking process. Once the jalapenos are cooled, remove from the ice water and pat the peppers dry. NOTE: BE SURE TO WEAR KITCHEN GLOVES WHEN HANDLING THE PEPPERS. Using a pairing knife, slice the peppers from the top to just near the bottom of the peppers. Gently open the peppers to expose the STEP 2 seeds and veins. Using a 1/4 tsp measuring spoon, remove the seeds and veins from the peppers. Once all of the peppers are cleaned, rinse under cold water to remove any remaining seeds. Pat dry with a towel. NOTE: BE SURE TO WEAR SAFETY GLOVE WHEN CUTTING THE PEPPERS. STEP 3 Combine cream and shredded Jack cheese in a stainless steel bowl with a spoon until fully incorporated. Place 1 TBL of cream and Jack cheese mixture inside the pepper. Spread the mixture with your finger to fill the inside from top to bottom. Gently squeeze the pepper to close. Place the finished peppers into a line insert pan. NOTE: PEPPERS MUST BE REFRIGERATED FOR A MINIMUM OF 2 HOURS TO ALLOW MIXTURE TO SET UP BEFORE FRYING. STEP 4 In four separate pans, add the flour, egg wash, bread crumbs and Panko bread crumbs. Dredge the pepper into the flour to cover. Place the pepper into the egg wash to coat. Allow excess egg wash to drain off pepper. Place the pepper into the plain bread crumbs to coat. Place the breaded pepper back into the egg wash and the into the Panko bread crumbs to coat. Place the finished pepper into a portion boat or line insert pan. Cover boat with plastic wrap or cover the line insert pan with lid. Label, date, initial and day dot. Store under 40°/5°C refrigeration. **EQUIPMENT** STOCK POT PARING KNIFE KITCHEN GLOVES SAFETY GLOVE MEASURING SPOONS LINE INSERT PAN WITH LID PORTION BAGS PLASTIC WRAP STAINLESS STEEL MIXING BOWL KITCHEN SPOON INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR

CONTAMINANTS!

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	HARD	ROCK CA	FE STANDARI	RECIPE			
	DO NOT VA	ARY FR	OM THESE	STANDA	ARDS		
ITEN	1: CHEES	E GRITS				ID#:LV	EG - 56
SHELF LIFE	2 D.	AYS			DATE IS	SUED: 9/2	3/2011
					PORT	TIONS: 1/2	pans
		YIELD	2 - 1/2 pans				
	INGREDIENTS		MEASURE				
	PORTIONS PER BATCH	ı	2 - 1/2 pans				
	BUTTER UNSALTED WATER		8 oz / 227 g 1 gal / 3.79 l				
	WATER GREASE BACON GRITS Quaker Oats Brand, uncooked		2 cup 10 oz / 283 g 1 lb + 8 oz / 68	30 g			
	SPICE GARLIC POWDER SPICE PEPPER WHITE GROUND		1 TBL 2 tsp 2 tsp				
	CHEESE CHEDDAR WHITE BLOCK grated EGGS large, well beaten.	K	3 cup 6 Each		1		
STEP 1 STEP 2 STEP 3	In a stainless steel stock pot, melt bu Add the grits, salt, garlic powder and Remove from heat and fold in the ch	d white per	water and baccoper. Stir to inco	orporate all	ingredients. Reduce I		
STEP 4	Spray food release spray into two 2" 45 minutes.	half hotel	pans. Evenly fi	ll the two p	ans with the grits. Pla	ce into a 3	50°F/177° oven fo
STEP 5	Remove from oven and transfer into insert pans. Cover with lids, label, da	line insert ate, initial a	and day dot. Sto	e or cool u ore under 4 IPMENT	nder 40A°F/5A°C refri l0°F/5°C refrigerati	igeration. on.	Transfer into line
	STEAM KETTLE/STOCK POT	KITCHEN	SPOON	MEASU	RING CUPS	MEAS	SURING SPOONS
	2%26QUOT; HOTEL PAN	PAN RELI	EASE SPRAY	LINE IN	SERT PAN WITH LID	1	
	ALL THE WORK AREA, EQUIMPEN ITION OR STORAGE OF THIS PROD TS!					R	
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	DO NOT VAR	Y FROM THESE STAN	IDARDS	
ITE				ID#:LVEG - 57
SHEL	1 0405	<u> </u>		DATE ISSUED:9/23/2011
LIF	E PAIS			
				PORTIONS: Quart
		13LD:3 - qt / 2.8 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	3 - qt /2.84 - I		
	2021/21001/211/		•	•
	PORK BACON RAW 14 to 18 count, 3/4" diced	8 oz / 227 g		I
	ONION YELLOW	3 cup		1
	1/2" diced	·	· •	
	GARLIC FRESH chopped	3 TBL		I
	HAM SMOKED	1 lb / 454 g		1
	pre-cooked, boneless, 1/4' diced	g		
	COLLARD GREENS	2 lb / 907 g		
USC 01	washed, stalks and stems removed, rough CHICKEN STOCK	• •	I	1
HSC - 01	SYRUP MAPLE FLAVOR	3 qt / 2.84 l 5 tsp		
	100% pure	0 top	I	·
	VINEGAR CIDER APPLE	8 tsp		
	SUGAR GRANULATED SPICE BAY LEAVES	1 1/2 tsp		
	SPICE BAT LEAVES	2 leaf	I	
		PREPARAT	ION	
STEP 1	In a stock pot, over medium low heat, slow	vly cook the bacon until the f	at is rendered out.	Remove the bacon peices and reser
	Leave the bacon grease in the stock pot. NOTE: DO NOT BURN THE BACON.			
STEP 2	Place the onions, garlic and ham pieces in	nto the stock not over mediur	m low heat Slowly	cook until the onions are tender. Ren
01212	the onions, garlic and ham from the stock			occit until the emene are tender. Itel
	NOTE: IF DESIRED, 3 LARGE HAM HO			
STEP 3	Return the onions, garlic and ham to the s			
	bacon and bay leaves. Stir with kitchen sp occasionally. Reduce heat to simmer and			
	another 15 minutes until greens are comp		neck the greens for	teriderriess and stir. Cover and cool
STEP 4	Remove from heat and place in an ice bat	th to cool or place into line in		
	place into line insert pans. Cover with lid,			
	NOTE: BE SURE TO REMOVE ALL OF	EQUIPMEN		LINE INSERT PANS.
	LARGE STOCK POT OR RONDO PAN	LINE INSERT PAN WIT		RING CUPS MEASURING SPOOM
		LINE INSERT FAIN WIT	ITLID WILASOF	MING COFS MEASURING SFOOI
	KITCHEN SPOON			

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ITE	M:	YELLOW RICE			ID#:LVI	EG - 59
SHEI LIF		4 DAYS		DAT	TE ISSUED: 9/2:	3/2011
					PORTIONS: Out	nce
		YIELD):9 - lb / 4.1 - Kilog			
	INGRED	IENTS	MEASURE			
	PORTIONS P	ER BATCH	144 - oz / 4.08 - Kilog			
	RICE LONG GRAIN BASE CHICKEN SPICE TUMERIC GROU HERB ROSEMARY FRE GARLIC FRESH BUTTER UNSALTED SPICE BAY LEAVES WATER		2 lb + 12 oz / 1.25 Kilog 1/2 cup 4 tsp 3 sprig 2 oz / 57 g 2 oz / 57 g 3 leaf			
STEP 1	Add the water and st	ir gently. Cover and	PREPARATION Imeric, rosemary, garlic, but place in a 350ŰF/177ŰC rigs and garlic cloves. Mix the rice is still too w	oven. Bake cove together until ev	ered for 40 min	
	NOTE: RICE IS DONE V	VHEN ALL OF THE M	IOISTURE IS ABSORBED.			
STEP 3	Transfer to line insert pans with scorch bags and place on line for service. If rice is to be portioned for later use, place on a she pan, cover with plastic wrap, vented with air holes to cool immediately under refrigeration. Once cooled, portion 4 oz/113 g into microwave containers and cover with lid. Label, date, initial, and daydot. Store under 40°F/5°C refrigeration. NOTE: IF DOING THE PORTION RICE. CHILL VERY QUICKLY AS TO STOP THE COOKING PROCESS.					
	HOTEL PAN	ALUMINUM FOIL	EQUIPMENT MEASURING CUE	ne	MEASURING	C SDOONS
	SLOTTED SPOON	SHEET PANS	MICRO LITES WI	_	SCORCH BA	

CONTAMINANTS!

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			FE STANDARD RECIPE				
	DO NOT	T VARY FRO	OM THESE STANDA	RDS			
ITEM	ROASTED PEP	PPERS FOR K	IELBASA		ID#:LVE	G - 60	
SHELF LIFE	<u> </u>	3 DAYS		DA	TE ISSUED: 9/23/	2011	
					PORTIONS: Oun	ce	
		YIELD:	2.5 - lb / 1.1 - Kilog				
	INGREDIENTS		MEASURE				
	PORTIONS PER BAT	СН	40 - oz / 1.13 - Kilog				
SEAS - 01.1	PEPPER BELL GREEN PEPPER BELL RED OIL OLIVE PURE SEASONING SALT (ALL PURPO		1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g 1/4 cup 2 TBL				
STEP 1	Using a French knife, cut peppers				d veins.		
STEP 2	Place half peppers on a lined she evenly over the peppers.	-		-		_	
STEP 3 STEP 4	Place sheet trays with peppers in are darker green & red color. Rer Cut peppers with your french knif distribute the two peppers. Portio	move peppers fe into 1/4" julie	from oven and allow to co enne strips. Place the pep	ol. per strips into a n	nixing bowl and to	ss to evenly	
	and day dot. Stopre under 40°F.			ito a ilile iliseri pe	an. Cover with ha,	label, date, illidal	
	NOTE: BE SURE TO USE A SAI		WHEN CUTTING THE PI	EPPERS.			
			EQUIPMENT				
	CUTTING BOARD CHE	EF KNIFE	SAFETY GLOV		IG BOWL		
	PASTRY BRUSH STF	RIPPER BAGS	SHEET TRAYS	LINE	INSERT PAN WIT	TH LID	
	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM						

175			Y FROM THESE ST	71110711100	ID# I	VEO 04
ITE		BLACK BE	ANS		D##L	VEG - 61
SHE					DATE ISSUED: 9	/23/2011
					PORTIONS: 6	oz
		Y	=LD: 8.5 - lb 3.9 - Kilo	g		
	INGRED	DIENTS	MEASURE			
	PORTIONS F	PER BATCH	22.67 - 6oz			
	BEAN BLACK DRY WATER BASE CHICKEN SPICE BAY LEAVES GARLIC FRESH ONION YELLOW fine diced		3 lb / 1.36 Kilog 2 3/4 qt / 2.6 l 1/4 cup 6 leaf 2 oz / 57 g 2 cup			
	SAUCE HOT FRANKS (SPICE SALT IODIZE TA		3/4 cup 2 TBL			
STEP 1	In a large plastic contain		PREPAR			t floation alon look
SIEFI	any foreign objects. Cove	er and let set ove	rnight at room temp.	•	ove any beans ma	t are noaling also look
STEP 2	Drain off the water from the remaining ingredients into opening. Simmer low for and place into an ice bath NOTE: MAKE SURE YOUR SIMMER AS NOT TO SE	the beans into a coot the pot. Place coot 4 hours or until the to cool complete to INSEPCT THE	colander. Rinse beans co over medium heat and bri ne beans are tender. Stir ely.	mpletely and place in ng to simmer. Place occasionally. Once t	cover on pot slight the beans are cook	ly off-set leaving an ed, remove from heat
STEP 3	Once cooled, place into 40°F/5° refrigeration.		•		te, initial and day d	ot. Store under
	LEVANIAUTILLE	MEAGUE	EQUIPM		0.000010	07001/ 007
	LEXAN WITH LID	MEASURING		MEASURING	3 SPOONS	STOCK POT
	KITCHEN SPOON	LINE INSER	T PAN WITH LID			

CONTAMINANTS!

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	HARD ROCK	CAFE STANDARD RECI	IPE				
	DO NOT VARY	FROM THESE STAN	IDARDS				
ITEM	TOMATO GINGER CHUTNEY			ID#:LVEG - 63			
SHELF LIFE			DATE ISSU	JED:9/23/2011			
			PORTIC	ONS:3 oz			
	YI	ELD:1.5 - qt / 1.4 - I	3 - qt / 2.84 - I	6 - qt /5.7 - I			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	16 - 3 oz	32 - 3 oz	64 - 3 oz			
SOP - 14.1 SOP - 31 LSOP - 65	DICED TOMATO GINGER FRESH SAUCE CHILI GARLIC SAUCE FISH OIL SESAME DARK CILANTRO (CHOPPED) VINEGAR RICE WINE SPICE SALT KOSHER BASIL CHIFFONADE	1 1/2 qt / 1.42 l 3 TBL 2 tsp 3 TBL 1 tsp 2 TBL 2 TBL 2 tsp 2 TBL	3 qt / 2.84 l 1/3 cup 4 tsp 1/3 cup 2 tsp 1/4 cup 1/4 cup 4 tsp 1/4 cup	1 1/2 gal / 5.68 l 3/4 cup 8 tsp 3/4 cup 4 tsp 1/2 cup 1/2 cup 8 tsp 1/2 cup			
STEP 1	In a large mixing bowl add all the ingredie tomatoes. Cover with plastic wrap and pla NOTE: BE SURE TO LEAVE THE TOMABLOOM.	ace under 40°F/5°C refri	er spatula turning over in thigeration for 4 hours	·			
STEP 2	Remove the tomatoes from the mixing bordate, initial and day dot. Store under 40Âc		•	insert. Cover with a lid, label,			
	MEASURING CUPS	MEASURING SPOON	IS MIXING BOWL	RUBBER SPATULA			
	PLASTIC CONTAINER WITH LID	PLASTIC WRAP					
	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM						

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ITE	M: BANANA SWEET MASHE	D POTATOES	ID#:LVEG	- 64
SHELF LII	2 DAYS		DATE ISSUED: 6/4/20	12
			PORTIONS: Cup	
	YIE	LD:22 - #10 scoop		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8.8 - cup / 2.08 - I		
	POTATO SWEET YAM	6 lb / 2.72 Kilog	ı	
	BANANA	1 Banana		
	SUGAR BROWN DARK	1/2 cup		
	SPICE CINNAMON GROUND	1/2 tsp		
		PREPARATION		
TEP 1	Place the sweet mashed potatoes into a			
TEP 2	Add the remaining ingredients and mix w			
STEP 3	Pour the potatoes into line insert pans with 40°/5°C refrigeration.	in scorch bags. Cover with lids,	iabei, date, initiai, and day do	ot. Store unde
	16/1/6/10 Tolligoration.	EQUIPMENT		
	MEASURING CUPS	MEASURING SPOONS	WIRE WHIP	SPATULA
	STAINLESS STEEL MIXING BOWL	LINE INSERT PAN WITH	LID SCORCH BAGS	

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	HARD ROCK (CAFE STANDARD RECIPE		
	DO NOT VARY F	ROM THESE STANDA	ARDS	
ITEM	SWEET SOUR ON	IONS	I	D#:LVEG - 65
SHELF LIFE			DATE ISSU	ED: 9/23/2011
			PORTIO	NS: <mark>2 oz</mark>
	YIE	LD:2.5 - lb / 1.1 - Kilog	5 - lb / 2.27 - Kilog	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	20 - 2 oz	40 - 2 oz	
LCSC - 86	RED ONIONS (SLICED) SWEET AND SOUR BASE WATER	2 lb + 8 oz / 1.13 Kilog 2 1/2 cup 2 1/2 cup	5 lb / 2.27 Kilog 1 1/4 qt / 1.18 l 1 1/4 qt / 1.18 l	
STEP 2	In a large stainless bowl combine water an Add the sliced onions into the liquid. Cover service. NOTE: BE SURE TO LET SET FOR AT L	the bowl with plastic wrap.	Place under refrigeration	
STEP 3	Remove the plastic wrap and place onions date, initial and day dot. Store under 40°F	without the liquid into a line		nsert. Cover with lid, label,
	LARGE MIXING BOWL	MEASURING CUPS	WIRE WHIP	PLASTIC WRAP
	LINE INSERT PAN WITH LID	DRAIN PAN INSERT		
PREPARATION OF CONTAMINANTS!	THE WORK AREA, EQUIMPENT, COOK R STORAGE OF THIS PRODUCT ARE CL	EAN, SANITARÝ, AND FR		

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	HARD ROCK	CAFE STANDARD RECIPE					
DO NOT VARY FROM THESE STANDARDS							
ITEM	PICKLED ONI	ON		D#: LVEG - 65.1			
SHELF LIFE	1 DAYS		DATE ISSU	ED: 9/23/2011			
			PORTIO	NS:1/4 cup			
	YIE	ELD: 20 - 1/4 cup					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	20 - 1/4 cup					
DRESS - 30	SESAME DRESSING	1 1/4 qt / 1.18 l					
<u>SOP - 22</u>	RED ONIONS (SLICED)	2 lb + 2 1/2 oz / 975 g	l	l			
		PREPARATION					
STEP 1	Combine the sliced onions into the liquid. before service.	Cover the bowl with plastic wra	ap. Place under refrige	ration for at least one hour			
	NOTE: BE SURE TO LET SET AT LEAST ONE HOUR BEFORE SERVICE.						
STEP 2	Remove the plastic wrap and place onions date, initial, and day dot. Store under 40Â		nsert pan with a drain i	nsert. Cover with lid, label,			
	LARGE MIXING BOWL	MEASURING CUPS	WIRE WHIP	PLASTIC WRAP			
	LINE INSERT PAN WITH LID	DRAIN PAN					
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							

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WARD DOOK OFFI OF WIND DECIDE							
HARD ROCK CAFE STANDARD RECIPE							
DO NOT VARY FROM THESE STANDARDS							
ITEM:	ROASTED JALAPNEO PUREE			LVEG - 66			
SHELF LIFE:	SHELF LIFE:		DATE ISSUED: 6/4/2012				
			PORTIONS:	2 TBL			
	YIELD	3 - cup / 710 - ml					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	24 - 2 TBL					
	PEPPER JALAPENO PEPPER BELL GREEN	3 Each 3 Each					
		PREPARATION					
STEP 1	Place peppers on a clean sheet pan lined with 15-20 minutes or until the skins darken and pe	n parchment paper. Place i eppers are soft.	n a pre-heated 350°F/17	7°C oven. Roast for			
STEP 2	Remove from the oven and allow to cool sligh Remove the seeds from the bell peppers only		both the jalapeno and bell	peppers and discard.			
STEP 3	Place the whole jalapenos and seeded bell pe		or and blend until smooth.				
STEP 4	Place into a line insert pan and cover with lid.	Label, date, initial and day EQUIPMENT	dot. Store under 40°F/5/	°C refrigeration			
	SHEET PANS FOOD PROCESSOR WIT	H "S" BLADE ATTACHMEI	NT LINE INSER	RT PAN WITH LID			
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							

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HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VARY FRO	OM THESE STANDA	RDS			
ITEM: ROASTED JALAPNEO ID#:LVEG - 66.1						
SHELF LIFE:			DATE ISSUED:	6/4/2012		
			PORTIONS	Each		
	YIELD	12 - Each				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - Each				
	PEPPER JALAPENO	12 Each	l	I		
STEP 1 STEP 2 STEP 4	PREPARATION Place peppers on a clean sheet pan lined with parchment paper. Place in a pre-heated 350°F/177°C oven. Roast for 15-20 minutes or until the skins darken and peppers are soft. Remove from the oven and allow to cool slightly. Remove the stem from the peppers and discard. Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration EQUIPMENT					
	SHEET PANS LINE	E INSERT PAN WITH LID				
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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	HARD ROCK	CAFE STANDARD RECIPE			
	DO NOT VARY	FROM THESE STANDA	RDS		
ITEM:	CORN ON THE (ID#:	LVEG - 67		
SHELF LIFE:			DATE ISSUED:	9/23/2011	
			PORTIONS:	Each	
	YIE	LD: <mark>24 - Each</mark>			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	24 - Each			
	CORN YELLOW FRESH	24 ear	1	I	
STEP 2 STEP 3	Remove all excess of husk until you get to Add the corn into a hot boiling water stock Remove corn from boiling water, place in it knife hits the corn. Open the husk and pull appearance.	pot, cover with a lead, blanch to be bath to chill immediately, on	ice cold, cut one side of the l		
	Place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration. EQUIPMENT				
	STOCK POT CHEF	KNIFE	KITCHEN GLOVES		
	ALL THE WORK AREA, EQUIMPENT, CO TION OR STORAGE OF THIS PRODUCT TS!	,			

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	HARD ROCK	CAFE STANDARD RECIPE		
		ROM THESE STAND		
ITEM				LVEG - 68
SHELF LIFE			DATE ISSUED:	
			PORTIONS:	
	VIE	D:1 - hotel pan	TORTIONS.	Lacii
		-		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	36 - Each		
	OIL OLIVE PURE	2 cup	1	1
	GARLIC PEELED	1/2 cup		
	SHALLOTS PEELED	1 1/2 cup		
	WINE KITCHEN HOUSE WHITE	1 qt / 946 ml		
	BASE VEGETABLE	1/2 cup		
	WATER	2 gal / 7.57 l		
	FLOUR POLENTA	2 qt / 1.89 l		
	CREAM HEAVY WHIPPING	1 qt / 946 ml		
	BUTTER UNSALTED	1 lb / 454 g		
	CHEESE ROMANO GRATED	1 qt / 946 ml		
	CHEESE PARMESAN SHAVED	2 qt / 1.89 l		
		PREPARATION		
STEP 1	Using a Rondue, over medium heat the olive caramelized	oil. Add garlic, shallots. Coo	ok till the garlic and shallots are	e tender and slightly
STEP 2	Add white wine, let reduce slightly by half			
STEP 3	Combine hot water and vegetable base, stir	till fully incorporated		
STEP 4	Add polenta-style cornmeal. Stir with a wire without the gritty texture.	, , ,		
	NOTE: BE SURE TO STIR EVERY 5 MINUT	TES, TIME COULD RANGE	AROUND AN HOUR IN COO	KING PROCESS
STEP 5	Add heavy cream, butter, Romano cheese a	nd parmesan cheese. Stir ur	itil fully incorporated and textu	re is thicken but still
STED 6	smooth and creamy.	anrov pop rologo oprovita	agest evenly. Bour 2 at of the m	colonta miv into the
STEP 6	In a 2" hotel pan lined with parchment paper, prepped pan using a spatula, smooth out the	, spray pari release spray to	coat eveniy. Pour 3 qt of the p	olenia mix mio me
	NOTE: POLENTA MUST BE REFRIGETAT			TEMPERATURE OF
	40°F/5°C IS REACHED. POLENTA SHO UP BEFORE CUTTING. OTHERWISE IT W	ULD BE COOLING FOR A	MINIMUM OF 6 HOURS TO E	
STEP 7	Cut the polenta along short side of the pan e			e and cut the polenta along
	the long side of the pan every 3inch / 7.6 cm	making 6 equal sections. Th	nis will yield 18 square pieces	(3 1/2 in X 3 in) Cut each
	of the squares into 2 triangle pieces, corner t			
STEP 8	Place each piece into a stripper bag and place 40ŰF/5ŰC refrigeration.	ce into a line insert pan. Cov	er with lid, label, date, initial ar	nd day dot. Store under
		EQUIPMENT		
	AT ALL THE WORK AREA, EQUIMPENT, CO RATION OR STORAGE OF THIS PRODUCT			
CONTAMINA		,		

HARD ROCK CAFE STANDARD RECIPE							
DO NOT VARY FROM THESE STANDARDS							
ITEM	M: TOMATO ASPARAGUS BOQUET				ID#: LV	'EG - 69	
SHELF LIFE	∓E:		DATE	DATE ISSUED: 9/23/2011			
				PO	ORTIONS: Ea	ch	
	Y	(IELD: 8 - Eac	:h				
	INGREDIENTS	MEAS	URE				
	PORTIONS PER BATCH	8 - Ead	ch .				
<u>VEG - 12.2</u>	BLANCHED ASPARAGUS TOMATO ROMA	2 lb / 9 8 Each					
	TOWATO KOWA	0 Lau		I	ļ		
			PREPARATION				
STEP 1	Cut off a 1/4" from the each end of the R inside of the tomatoes, leaving the inside						
STEP 2	NOTE: BE SURE TO USE A SAFETY G				ionow cynnae	2 1	
STEP 2	Take 4 of the blanched asparagus spear	-			tips pointing	the same direction.	
STEP 3	Place the bouquets into a line insert pan 40°F/5°C refrigeration.	in a single la	er. Cover with a lid	d, label, date, initia	al and day do	t. Store under	
	-		EQUIPMENT				
	STOCK POT	WHISK	RUBBER SPATU	JLA	MEASURING	G CUPS	
	MEASURING SPOONS						
	ALL THE WORK AREA, EQUIMPENT, C				FOR		
THE PREPARA CONTAMINANT	TION OR STORAGE OF THIS PRODUC S!	I ARE CLEA	N, SANITARY, AN	D FREE FROM			
	- -						

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HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VARY	FROM THESE STANDA	RDS			
ITEM:	SAUERKRA	AUT	ID#:LVEG - 70			
SHELF LIFE:			DATE ISSUED: 9/23/2011			
			PORTIO	NS:Cup		
	Y	IELD:11 - cup / 2.6 - I				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	11 - cup / 2.6 - I				
·						
	SAUERKRAUT SPICE CARAWAY SEEDS	5 lb + 8 oz / 2.5 Kilog 1 TBL				
		PREPARATION				
	Open can and place sauerkraut in a su for 20 minutes	itable stock pot, add caraway se	eeds and bring it ove	r medium heat to a simmer		
	Portion 1 cup sauerkraut in portion bag under 40°F / 5°C refrigeration.	s Place portion bags into a cont	ainer, label, date init	ial the container. Store		
	•	EQUIPMENT				
	CAN OPENER STO	CK POT	SPATULA	PORTION BAGS		
	MEASURING CUPS MEA	ASURING SPOONS				
	E WORK AREA, EQUIMPENT, COOK ORAGE OF THIS PRODUCT ARE CL			HE		

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ITEN	MUSH PEAS	MUSH PEAS)#: <mark>LVEG - 71</mark>
SHELF LIFE			DATE ISSUE	D:9/23/2011
			PORTION	S:4 oz/113gr
	YIE	LD: 40 - oz / 1.1 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - 4 oz/113gr		
	PEAS GREEN FROZEN	2 lb + 4 oz / 1.02 Kilog		
	BUTTER UNSALTED SPICE SALT SEA	4 1/2 oz / 128 g 1/2 tsp		
	SPICE SALT SEA SPICE PEPPER BLACK COARSE	1/2 tsp 1/4 tsp		
	GROUND	.,		
		PREPARATION		
EP 1	Drop the peas into a large pot of rapidly			
TEP 2	Drain well then put into food processor v			
TEP 3 TEP 4	Put into suitable container and place into Once cooled, Portion into 4 oz ramekins			
167 4	Office cooled, Fortion into 4 oz famekins	EQUIPMENT	ind day dot.	
	FOOD PROCESSOR WITH 'S' BLADE	ATTACHMENT	LEXAN	PLASTIC WRAP

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **ROASTED POTATOES** ID#:LVEG - 72 ITEM: SHELF LIFE: DATE ISSUED: 9/23/2011 PORTIONS: 10 oz/280g YIELD: 10 - lb / 4.5 - Kilog **INGREDIENTS** MEASURE **PORTIONS PER BATCH** 16 - 10 oz/280g POTATO BAKER 11 lb / 4.99 Kilog OIL SALAD 1 cup SPICE SALT SEA 2 tsp SPICE PEPPER BLACK COARSE GROUND 1 tsp **PREPARATION** STEP 1 Peel and cut the potatoes into qters of approximately 3 - 3 1/2 oz/80 - 100 g in size Put 1/2 of the oil on top of the dry potatoes and rub them to ensure an even coating STEP 2 STEP 3 Put the remaining oil onto sheet pans and place in a pre heated oven at 395ŰF/200ŰC for 10 minutes being careful not to burn it. STEP 4 Gently place the potatoes onto the tray cut side up Cook at 375°F/190°C for 15minutes then turn oven down to 340°F/170°C for another 25 minutes, turning the potatoes STEP 5 after every 10 minutes. Remove from the oven and evenly sprinkle the seasoning over the potatoes. Let cool under STEP 6 Once cooled, portion 10 oz/280 g into stripper bags. Place into line insert pans and cover with a lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration. **EQUIPMENT** SHEET PANS MEASURING SPOONS STRIPPER BAGS LINE INSERT PAN WITH LID INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM

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	HARD ROCK CAF	E STANDARD RECIPE		
DO	NOT VARY FRO	M THESE STANDARDS		
TIEM: ROASTED BABY POTATOES		OES	D#:LVEG - 73	
FE:			DATE ISSUED: 9/23	3/2011
			PORTIONS: 4 oz	
	YIELD:	5 - lb / 2.3 - Kilog		
INGREDI	ENTS	MEASURE		
PORTIONS P	ER BATCH	20 - 4 oz		
SPICE PEPPER BLACK	BLE COARSE GROUND	5 lb / 2.27 Kilog 1 1/4 cup 1 1/4 cup		
		PREPARATION		
		WIEN CUTTING THE BOTATO	-	
On a sheet tray add the o				and evenly season
Place the tray in a pre-he Place sheet trays on a co Place 4 oz./114 g of pota	Place the tray in a pre-heated 356°F/180°C oven and cook for approximately 20 minutes. Place sheet trays on a cooling rack in walk-in until product is completely cooled Place 4 oz./114 g of potatoes into stripper bag. Store the portion in a proper storage container. Cover with lid, label, date, day dot initial, rotate, and place under 40°F/5°C refrigeration			
SHEET PANS	SAFETY GLOVE	MEASURING CUI	PS MEASURING	S SPOONS
STRIPPER BAGS	CONTAINER WITH	LID		
	INGREDI PORTIONS PI OIL OLIVE PURE POTATO BABY SPICE SALT IODIZE TA SPICE PEPPER BLACK HERB ROSEMARY FRE Dice the potatoes in to 1, NOTE: BE SURE TO US On a sheet tray add the of the potatoes. Place the tray in a pre-he Place sheet trays on a core place 4 oz./114 g of potatoet initial, rotate, and place SHEET PANS	M: ROASTED BABY POTAT INGREDIENTS INGREDIENTS PORTIONS PER BATCH OIL OLIVE PURE POTATO BABY SPICE SALT IODIZE TABLE SPICE PEPPER BLACK COARSE GROUND HERB ROSEMARY FRESH Dice the potatoes in to 1/2" pieces NOTE: BE SURE TO USE SAFETY GLOVE V On a sheet tray add the olive oil and then potat the potatoes. Place the tray in a pre-heated 356°F/180°C Place sheet trays on a cooling rack in walk-in the place of the potatoe	INGREDIENTS INGREDIENTS MEASURE	ROASTED BABY POTATOES DATE ISSUED: 9/23

HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VAI	RY FROM THESE STAND	ARDS			
	ITEM: BALSAMIC TOM	MATOES PUREE	ID#:LVEG - 74			
SHEL	.F LIFE:		DATE ISSUED: 9/23/2011			
			PORTIONS: 2 oz/59 ml			
		YIELD:1 - qt / 946 - ml				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATC	H 16 - 2 oz/59 ml				
VEO 50	DALCANIO TOMATOFO	4 / 040				
<u>VEG - 52</u>	BALSAMIC TOMATOES	1 qt / 946 ml				
		PREPARATION				
STEP 1	place the balsamic tomatoes in the	e food processor. Blend until tom:	atoes are pureed.			
STEP 2	Place into a line insert pan and co	over with a lid. Label, date, initial a EQUIPMENT	and day dot. Store under 40F/5C refrigeration	١.		
	FOOD PROCESSOR	LINE INSERT PAN WITH	LID SPATULA			
	L THE WORK AREA, EQUIMPENT, COO R STORAGE OF THIS PRODUCT ARE C	,				

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ITEM	PIG MEAT		ID:	MEAT - 03	
SHELF LIFE	4 DAYS		DATE ISSUEI	3/26/2012	
			PORTIONS	6 oz	
	YIEL	D:5 - lb / 2.3 - Kilog			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	13.33 - 6 oz			
MEAT - 03.1 HSC - 03	PREPACKAGED PIG MEAT PIG SAUCE	5 lb / 2.27 Kilog 1 cup			
STEP 1 STEP 2	Heat the pig meat in the steamer until it reach Remove the pork from the packaging and plathe fat drain for one minute. Transfer the drain warmed. NOTE: IF THE PIG SAUCE IS COLD, WARI	nce meat into a large performed pig meat to another ho	e of 165°F/74°C. ated hotel pan that is inside a tel pan and add the pig sauc		
STEP 3	Carefully mix well using large forks. Do not be NOTE: THE GENERAL SIZE OF THE CHUN PIECES.	reak the pig meat down to	small shreds. Keep it as chur		
	Place in a suitable size container and transfer to the hot line or hold hot for back up. Hold the pig meat consistently over 150°F/66°C for no longer than 2 hours.				
STEP 4	150°F/66°C for no longer than 2 hours.	EQUIPMENT			

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	I		CAFE STANDARD RECIPE ROM THESE STANDA			
ITE		Q RIBS (COOKING,		ARDS	D#:MEAT - 0	4
SHELF LIF		4 DAYS	-,	DA	TE ISSUED: 3/6/2012	
					PORTIONS: rack	
		YIFI	D:22 - rack			
	INGRE	DIENTS	MEASURE			
	PORTIONS	PER BATCH	22 - rack			
	PORK RIBS RAW		22 racks			
<u>SC - 01</u>	CHICKEN STOCK		1 1/2 qt / 1.42 l			
EAS - 17	FLAVORING LIQUID S BBQ DRY RUB SEASO		1/2 cup 1/2 cup			
	22 211 1102 02/100	, m. 10	172 Oup	I	ļ	
			PREPARTION			
ΓΕΡ 1	Place 6 thawed ribs on	a row on a lined full s	PREPARTION heet pan with rib end touchir	ng the edge of the	e pan leaving space on	the other sid
ΓEP 1			_			
ΓΕΡ 1	of the ribs. Place the las space.	st rib on the other side	heet pan with rib end touchir where the space is. Do this	for 2 trays. For the	ne last tray place 2 ribs	
	of the ribs. Place the lasspace. NOTE: DO NOT STAC	st rib on the other side	heet pan with rib end touching where the space is. Do this EACH OTHER. PLACE EVE	for 2 trays. For the state of t	ne last tray place 2 ribs	
ΓEP 2	of the ribs. Place the las space. NOTE: DO NOT STAC Combine chicken stock	st rib on the other side K RIBS ON TOP OF and liquid smoke in a	heet pan with rib end touching where the space is. Do this EACH OTHER. PLACE EVENT INTO THE MIXED THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO THE MIXED TO T	for 2 trays. For the second se	ne last tray place 2 ribs whip.	in the empt
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ΓΕΡ 2 ΓΕΡ 3 ΓΕΡ 4	of the ribs. Place the las space. NOTE: DO NOT STAC Combine chicken stock Pour 2 cup of stock ove the ribs. Be sure to concover trays with plastic oven and cook ribs for a Remove ribs from oven	K RIBS ON TOP OF and liquid smoke in a er ribs for each tray. Ostantly move the can wrap and then cover approximately 2 hours. Carefully remove foi	heet pan with rib end touching where the space is. Do this EACH OTHER. PLACE EVE a mixing bowl and mix thorousing a dredge can evenly space to avoid heavy spots on the the trays with aluminum foil	For 2 trays. For the stay of t	ne last tray place 2 ribs whip. ry Rub Seasoning over ys in a pre-heated 325Å °C is reached.	in the empt the top side \hat{\chi}\chi^F/165\hat{\chi}\chi^C
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THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS! This recipe manual is for the exclusive use of the Hard Rock Cafe and is confidential and proprietary.

HARD ROCK CAFE STANDARD RECIPE					
	DO NOT VARY	FROM THESE STANDA	RDS		
ITEM:	SEASONED BACON (COOKING)		ID#:	MEAT - 06.1	
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012	
			PORTIONS:	count pound	
	Y	IELD:18 - slices			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	0.48 - count lb			
	PORK BACON RAW CAJUN BACON SEASONING	18 slice 3 TBL			
STEP 1	Preheat convection oven to 350°F/177Â	PREPERATION COOKING OF BACO		ets of bacon on each full	
	size tray. Measure out the amount of seas slices.		and evenly sprinkle the sea	soning over the bacon	
	NOTE: BE SURE TO USE ALL OF THE				
	Put trays of bacon into oven. Check bacor bacon is crispy.		·	o to / minutes or untill	
	NOTE: BACON SHOULD BE FULLY CO			a athan and Danasa	
	Remove pans from the oven. Elevate one bacon with tongs and palce into line insert			o otner end. Remove	
	NOTE: BACON IS TO BE HELD AT ROC	OM TEMPERATURE FOR SERV			
		EQUIPMENT			
	SHEET PANS HO	TEL PAN PARC	HMENT PAPER	TONGS	
	LINE INSERT PAN DRI	EDGE CAN			
	ALL THE WORK AREA, EQUIMPENT, C I OR STORAGE OF THIS PRODUCT ARI TS!				

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	HARD RO	OCK CAFE STANDARD RECIF	PE		
	DO NOT VAR	RY FROM THESE STANI	DARDS		
ITEM	SEASONED BAC	CON (DICING)		ID#: MEAT - 06.2	
SHELF LIFE	: 2 DA	YS	DATE ISSU	JED: 3/6/2012	
			PORTIC	NS:Cup	
		YIELD: 2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.9 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.89 - I	
		,	•	•	
MEAT - 06.1	SEASONED BACON (COOKING)	18 slices	36 slices	72 slices	
		PREPERATION DICING OF BA			
STEP 1	Place the cooked bacon horizontally opieces. Transfer into a line insert pan. NOTE: BE SURE TO USE SAFETY (on the cutting board. Using a Fig. Cover with lid, label, date, initi	rench knife cut the bacon i ial and day dot.	into 3/8" X 3/8" tp 1/2" X 1/2"	
	EQUIPMENT				
	FRENCH KNIFE CUTTIN	IG BOARD LINE I	INSERT PAN	SAFETY GLOVE	
	LL THE WORK AREA, EQUIMPENT, ION OR STORAGE OF THIS PRODU S!			t	

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ITEM	MARINATED BEEF		ID#:MEAT - 07	
SHELF LIFE	2 DAYS		DATE ISSUED:3/6/2012 PORTIONS:Pound	
	`	/IELD: <mark>20 - lb / 9.1 - Kilog</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	20 - lb / 9.07 - Kilog		
		<u>'</u>		1
	BEEF FAJITA STEAK	20 lb / 9.07 Kilog		
SC - 02	FAJITA MARINADE	2 qt / 1.89 l		
				·
		PREPARATION		
STEP 1	With a sharp boning knife, carefully remo	ove any silver skin, grizzle, and fa	t from the skirt meat. A	After trimming all of the me
STEP 1	carefully portion into 6oz or 3oz portions	ove any silver skin, grizzle, and fa by cutting with the grain.	it from the skirt meat. A	After trimming all of the me
STEP 1		ove any silver skin, grizzle, and fa by cutting with the grain. OVE WHEN CUTTING BEEF	it from the skirt meat. A	After trimming all of the me
	carefully portion into 6oz or 3oz portions NOTE: BE SURE TO USE SAFETY GL NOTE: PORTIONS MUST BE CUT WIT Place portioned beef into a suitable size	ove any silver skin, grizzle, and fa by cutting with the grain. OVE WHEN CUTTING BEEF H THE GRAIN. container. Pour the marinade ov	er the portioned beef a	
STEP 1	carefully portion into 6oz or 3oz portions NOTE: BE SURE TO USE SAFETY GL NOTE: PORTIONS MUST BE CUT WIT Place portioned beef into a suitable size Cover, label, date, initial, and day dot. Place portioned beef into a suitable size.	ove any silver skin, grizzle, and fa by cutting with the grain. OVE WHEN CUTTING BEEF H THE GRAIN. container. Pour the marinade ov ace under 40ŰF(5ŰC) refrigera	er the portioned beef a	and toss to coat them even
	carefully portion into 6oz or 3oz portions NOTE: BE SURE TO USE SAFETY GL NOTE: PORTIONS MUST BE CUT WIT Place portioned beef into a suitable size Cover, label, date, initial, and day dot. PL NOTE: MEAT NEEDS TO MARINATE F	ove any silver skin, grizzle, and fa by cutting with the grain. OVE WHEN CUTTING BEEF H THE GRAIN. container. Pour the marinade ov ace under 40°F(5°C) refrigera FOR ONE HOUR ONLY BEFORE	er the portioned beef a tion. E USE, NOT TO EXCE	and toss to coat them even
	carefully portion into 6oz or 3oz portions NOTE: BE SURE TO USE SAFETY GL NOTE: PORTIONS MUST BE CUT WIT Place portioned beef into a suitable size Cover, label, date, initial, and day dot. Place portioned beef into a suitable size.	ove any silver skin, grizzle, and fa by cutting with the grain. OVE WHEN CUTTING BEEF H THE GRAIN. container. Pour the marinade ov ace under 40°F(5°C) refrigera FOR ONE HOUR ONLY BEFORE	er the portioned beef a tion. E USE, NOT TO EXCE	and toss to coat them even

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		HARD ROCK CAF	E STANDARD RECIPE		
	DO	NOT VARY FRO	M THESE STANDA	RDS	
ITEM:		FAJITA BEEF		II	D#:MEAT - 08
SHELF LIFE:	2 DAYS		DATE ISSUED: 5/2/2012		
				PORTION	NS: <mark>8oz</mark>
	YIELD:20 - lb / 9.1 - Kilog				
	INGRED	IENTS	MEASURE		
	PORTIONS F	ER BATCH	40 - 8oz		
<u>MEAT - 07</u>	BEEF FAJITA STEAK		20 lb / 9.07 Kilog	I	I
			PREPARATION		
			WHEN CUTTING BEEF		
STEP 1	meat apart.				naking sure not to tear the
STEP 2	With a sharp Boning kn stripper bags to make o	fe, carefully cut 6oz / ne 6oz portion.	170g portions by cutting \	WITH the grain. Put 2 3	Boz/85g cuts together in
	NOTE: MEAT MUST B FOR SERVICE.	E CUT WITH THE GR	AIN WHEN PORTIONIN	G AND AGAINST THE	GRAIN WHEN SLICING
STEP 3	Place portioned beef intunder 40°F / 5°C ref		n, sanitary hotel pan. Cov	ver with lid, label, date,	initial, and day dot. Place
		.9			
	BONING KNIFE	CUTTING BOARD	HOTEL PAN V	WITH LID	LATEX GLOVES
	SCALE	STRIPPER BAGS	SAFETY GLO	VE	
			JTENSILS, AND CONTA SANITARY, AND FREE		łE

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ITEM: SKIRT STEAK FR		STEAK FROM FAJIT	OM THESE STAN TABEEF		ID#:MEAT - 08.1		
SHELF LIFE	2 DAYS		DATE	ISSUED: 5/2/2012			
	YIELD:18 - 11 oz			PORTIONS:11 oz			
	INGREDIE	ENTS	MEASURE				
	PORTIONS PE	R BATCH	18 - 11 oz				
MEAT - 07	BEEF FAJITA STEAK		12 lb + 8 oz / 5.67 Kil	og	I		
STEP 1	know how many 11oz por	tions you should get	from it.	without cutting the me	eat. Weigh the entire piece so you		
STEP 2	that are less than 11 oz sł	nould be cut into 6 or	or 3 oz pieces for faj	itas.	rain. Remaining pieces of steak		
	NOTE: BE SURE TO USI Place portioned beef in	nto a suitable size,	clean, sanitary hotel e under 40°F/5°C	pan. Cover with lid refrigeration.	, label, date, initial and day dot.		
	BONING KNIFE	RED CUTTING BO	EQUIPMENT DARD	I HOTEL PAN	LATEX GLOVES		
	SCALE	STRIPPER BAGS		SAFETY GLOVE			

CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **CHARRED ANDOUILLE SAUSAGE** ID#: MEAT - 14 ITEM: SHELF LIFE: 3 DAYS **DATE ISSUED: 3/6/2012** PORTIONS: slice YIELD: 1.5 - lb / 680 - g 3 - lb / 1.36 - Kilog 4.5 - lb / 2 - Kilog **INGREDIENTS** MEASURE **PORTIONS PER BATCH** 48 - slice 96 - slice 144 - slice PORK SAUSAGE ANDOUILLE 1 lb + 8 oz / 680 g 3 lb / 1.36 Kilog 4 lb + 8 oz / 2.04 Kilog OIL OLIVE PURE 1/3 cup 2 TBL 1/4 cup Step 1 **PREPERATION** On cutting board, cut sausage 1/4 inch/6.4 mm thick on a 45° bias NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING SAUSAGE STEP 1 STEP 2 Over medium-high heat, place the sausage slices in a non-stick saute pan. STEP 3 Place the sausage slices in your pan. Allow sausage to heat through to allow the fat to render from the slices before turning over. With tongs, flip sausage and repeat process for other sides of slices. Allow sausage to cook for approximately 20 minutes or until fully cooked through. Remove the sausage slices from the pan and lay out on a lined sheet pan to cool under refrigeration. STEP 4 Once cooled, place in a line insert pan. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration. STEP 5 **EQUIPMENT KNIFE CUTTING BOARD TONGS** SAFFTY GLOVE SHEET PANS PARCHMENT PAPER LINE INSERT PAN

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM **CONTAMINANTS!**

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2012 CORE MENU

SAUTE PAN

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **SMOKED RIBS** ID#: MEAT - 15 ITEM: **SHELF** 4 DAYS **DATE ISSUED: 3/6/2012** LIFE: PORTIONS: ribs YIELD: 22 - ribs 44 - ribs 66 - ribs MEASURE **INGREDIENTS PORTIONS PER BATCH** 22 - ribs 44 - ribs 66 - ribs PORK RIBS RAW 22 ribs 44 ribs 66 ribs HICKORY BBQ DIP 1 qt / 946 ml HSC - 02.1 2 cup 1 1/2 qt / 1.42 l BBQ DRY RUB SEASONING 3/4 cup 1 1/2 cup 2 1/4 cup **PREPARATION** Completely defrost the ribs under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed ribs STEP 1 from walk-in and take them to the prep area. NOTE: RIBSMUST BE COMPLETELY THAWED. SEMI-FROZEN RIBS WILL EFFECT SMOKING PROCESS Line your work area with sheet pan liner or sheet pans. Spray the rib racks with pan coating spray or rub the top bars with a clean STEP 2 oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating. NOTE: RIB RACKS ARE THE DOUBLE SLOTTED RACKS STEP 3 Fill the steam pan and drippings pan with 1 gal/3.8 I of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker. Using a dredge can, evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the ribs. Be sure to constantly move the can STEP 4 to avoid heavy spots of the rub. Place the prepped ribs into the rib racks and place the racks into the smoker unit starting in the top slot. Securely close the door STEP 5 of the unit. On the front panel of the smoker, press "Menu Select" ENTER "1" FOR 1 CASE OF RIBS, ENTER "2" FOR 2 OR 3 CASES OF STEP 6 RIBS, Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up. NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED STEP 7 When cooking process is complete (approximately 3 hours for one case (22 racks) or 3 hours 35 minutes for 2 cases (44 racks) or 3 cases (66 racks), the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160°/71°C. IT IS BEST TO REMOVE PRODUCTS WHEN COOKING CYCLE IS DONE. STEP 8 Refer to SOP - 49 for proper handling of the smoked ribs. When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty STEP 9 of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash. **EQUIPMENT** YIELDKING SMOKER/OVEN **RIB RACKS** VINYL GLOVES PAN RELEASE SPRAY PAN LINER PAPER MEASURING CUPS **GALLON MEASURE HOTEL PAN** DREDGE CAN SHEET PANS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM

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ITEM:	PIG MEAT - SCRATCH (BOILING)		ID#:MEAT - 18	
SHELF LIFE:	4 DAYS		DATE ISSUED PORTIONS	
	Y	(IELD:13 - lb / 5.9 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	26 - 8 oz		

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	HARD ROCK (CAFE STANDARD RECIP			
	DO NOT VARY FI	ROM THESE STAND	DARDS		
ITEM:	COOKING DICING FAJI		ID#:MEAT - 19		
SHELF LIFE:			DATE ISS	UED: <mark>5/2/2012</mark>	
			PORTIONS: Each		
	YIEL	D:4 - oz /113 - g			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - Each			
	BEEF FAJITA STEAK	4 oz / 113 g	I	I	
	Place the fajita beef on a clean oiled 550°F/2 diamond marks and cook until an internal tem minutes.	PREPARATIOI 288°C broiler. Grill until d perature of 140°F/60°C	liamond marks are formed	and turn the meat over. Form t from grill and let rest for 3	
	Place the fajita beef on a cutting board. Using cool under refrigeration. Once beef has cooler initial and day dot. Store under 40ŰF/5ŰC references to the cooler of the	d, weigh out 3 1/2 oz/100 (efrigeration.	g and place into micro-tite.		
	NOTE: BE SURE TO USE SAFETY GLOVE NOTE: THIS RECIPE WILL BE USED IF A G			D CALAD	
	NOTE. THIS RECIFE WILL BE USED IF A G	EQUIPMENT	D FAJITA BEEF TO THE	A SALAD.	
	MICRO LITES WITH LIDS	SHEET TRAYS	CHEF KNIFE	SAFETY GLOVE	
	Γ ALL THE WORK AREA, EQUIMPENT, COC ATION OR STORAGE OF THIS PRODUCT A NTS!				

		HARD ROCK C	AFE STANDARD RECIPE			
			ROM THESE STANDA	ARDS		
ITEM	. WH	IIPPED CREAM	Л	ID#:MISC - 02		
SHELF LIFE		2 DAYS		DATE ISS	SUED: 3/6/2012	
				PORT	IONS: Quart	
		YIELD	D:2 - qt /1.9 - I	4 - qt / 3.79 - l	8 - qt /7.6 - l	
	INGREDIENTS	3	MEASURE			
	PORTIONS PER BA	ATCH	2 - qt /1.89 - I	4 - qt /3.79 - I	8 - qt /7.57 - I	
	WATER SUGAR GRANULATED CREAM HEAVY WHIPPING SYRUP SIMPLE SUGAR simple syrup from above		1/2 cup 1 cup 1 qt / 946 ml 1/2 cup	1 cup 2 cup 2 qt / 1.89 l 1 cup	2 cup 1 qt / 946 ml 1 gal / 3.79 l 2 cup	
	EXTRACT VANILLA		2 TBL	1/4 cup	1/2 cup	
			PREPARATION			
	NOTE: USE THIS RECIPE FO	R THE AUTON				
STEP 1	Place water and sugar in a clean stock pot. With a wire whip stir to incorporate. Place over medium high heat, continue stirring and bring to a boil. Be sure all of the sugar is dissolved. Remove simple syrup from heat and cool in an ice batch to 40°F/5°C. When cooled proceed to STEP 2					
STEP 2	Place cream, simple syrup and overmix. Remove the cover an NOTE: USE THIS RECIPE IN	d carefully pour	mix into the cream machin	ne 'cream container'.	hip just to incorporate. Do not	
STEP 1	NOTE: USE THIS RECIPE IN THE EVENT THE MACHINE BREAKS DOWN. Place all ingredients in a suitable size mixing bowl and mix with a wire whip, vigorously whip until cream is fully fluffed and has firm peaks. NOTE: IF YOU HAVE A TABLE TOP MIXER, MIX CREAM WITH THE BALLOON WHIP ATTACHMENT UNTIL CREAM IS FULLY FLUFFED AND HAS FIRM PEAKS.					
STEP 2	Transfer to a suitable size, clean, sanitary storage container. Use a spatula to scrape all of the whipped cream into containers. Cover with lid, label, date, initial, and day dot. Immediately place whipped cream into pastry for service. Rotate and store under 40°F/5°C refrigeration.					
	G		EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	GALLON MEASURE	MEASURING CUPS		
	CONTAINER WITH LID	SPATULA	MEASURING SPOONS	HOBART MIXER W/ ATTACHMENTS	PADDLE AND BALLOON	
	STOCK POT	PASTRY BAGS	WHIPPED CREAM MACHINE			
	T ALL THE WORK AREA, EQU RATION OR STORAGE OF THI NTS!				DR	

ITEM		ARY FROM THESE STA SAME SEEDS		D#: MISC - 04		
SHELF LIFE	5 DAYS			DATE ISSUED: 3/6/2012		
			PORTIO	NS: Cup		
	YIELD:1 - 1/4 cup		2 - 1/4 cup	4 - 1/4 cup		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	0.25 - cup / 59 - m	I 0.5 - cup / 118 - ml	1 - cup / 237 - ml		
	SPICE SESAME SEED WHITE	1/4 cup	1/2 cup	1 cup		
STEP 1	Place sesame seeds evenly on a hal Remove sheet pan from the cheese finish toasting. Remove from the melter and let the s	melter and use a spatula to m	cheese melter until sesame se ix seeds to evenly toast. Place	e back into the cheese melter to		
	initial and day dot. Store at room tem	•		•		
		EQUIPMI	ENT			
	FRY PAN SPATULA	LINE MOED	Γ PAN WITH LID			

	HARD ROCK CA	FE STANDARD RECIPE					
	DO NOT VARY FRO	OM THESE STANDA	RDS				
ITEM	EGG WASH II		ID#:MISC - 06				
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012			
			PORTIONS: Quart				
	YIELD:	2 - qt /1.9 - I					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	2 - qt /1.89 - I					
		1 qt / 946 ml					
	MILK	1 qt / 946 ml					
		PREPARATION					
STEP 1	Place eggs in suitable size, clean, sanitary mixing	ng bowl, add milk and inco	rporate with a wire whip as r	needed. Transfer to a			
	suitable size, clean, sanitary storage container. refrigeration.	Cover with lid, label, date,	initial and day dot. Store un	der 40A°F(5A°C)			
	NOTE: DISCARD EGG WASH AFTER ONE USE. USE FOR TUPELO AND ONION RINGS ONLY.						
		EQUIPMENT					
	STAINLESS STEEL MIXING BOWL	WIRE WH	IP CONTAINER W	ITH LID			
	ALL THE WORK AREA, EQUIMPENT, COOKI I OR STORAGE OF THIS PRODUCT ARE CLE						
CONTAMINAN		.AN, SANTIANT, AND FN	LLINOW				
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	HAPD BOCK	CAFE STANDAR) PECIPE			
	DO NOT VARY F					
ITEM:			STANDARDS	ID#:MISC - 08		
			DATE	SSUED: 3/6/2012		
SHELF LIFE:						
	_		TIONS: Pound			
	YI	ELD:5 - lb / 2.3 -	Kilog 10 - lb / 4.54 - K	(ilog		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	5 - lb / 2.27	- Kilog 10 - lb / 4.54 - k	(ilog		
	FLOUR AP SPICE SALT KOSHER SPICE SALT KOSHER SPICE PEPPER WHITE GROUND SPICE GARLIC POWDER SPICE PEPPER CAYENNE		1/3 cup 2 tsp 1/3 cup 8 tsp 5 tsp			
STEP 1	Place ingredients in bowl of Hobart Mixer. Using a wire whip attachment mix well on low speed for 2 minutes. STEP2 Place in a suitable size storage container. Cover with lid, label, date, initial and day dot. Rotate and store at room temperature. EQUIPMENT					
	HOBART MIXER WIRE WHIP ATT	ACHMENT	MEASURING SPOONS	CONTAINER WITH LID		
PREPARATION OR ST CONTAMINANTS!	E WORK AREA, EQUIMPENT, COOKING ORAGE OF THIS PRODUCT ARE CLE	AN, SANITARÝ, A				

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			AFE STANDARD RECIPE				
		DO NOT VARY FR	OM THESE STANDAI	RDS			
ITEM		BAKED SEASONED C	ROUTONS		ID#:MISC - 11.1		
SHEL LIFE		5 DAYS		DATE IS	SUED:3/6/2012		
				POR'	TIONS:croutons		
		YIELD:	60 - croutons				
	INGREI	DIENTS	MEASURE				
	PORTIONS I	PER BATCH	60 - croutons				
	ROLL HOAGIE		3 Each	I	I		
			ensure rolls and buns are d	I Iried out and not usabl	l e for service)		
	OIL OLIVE PURE		1/4 cup		1		
	SPICE SALT GARLIC		1/2 tsp				
	SPICE PARSLEY FLAK	ES	1/2 tsp				
			PREPERATION				
STEP 1	WHOLE BAGUETTES: Take whole baguette and cut in half into two pieces. Place the baguette on its side and cut lengthwise into two pieces. Sperate the halves and cut lengthwise across into three 3/4"/2 cm strips of bread. Cut strips across into 3/4"/2 cm pieces, yielding approximately 30 croutons per piece. BAGUETTE SLICES: Cut baguette slices in half lengthwise. Cut across slices into 3/4"/2 cm pieces, yielding approximately 10 croutons per slice. HAMBURGER AND DUSTED BUN: For the hamburger or dusted bun, keeping the two halves together, cut bun down into 3/4"/2 cm pieces, then turn bun 1/4 turn and cut bun across into 3/4"/2 cm pieces. This will yield approximately 40 croutons per bun. Discard any small pieces. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING BREAD						
STEP 2	In a suitable size, clean,	sanitary mixing bowl ad acorporated. Add the cro	d the olive oil, garlic salt, ar outon pieces into bowl. Usin		s. Using a wire whip to mix untill y toss the croutons with the		
STEP 3	Spread the croutons on shake the sheet pan to s	a sheet pan in a single la shuffle the crouton piece	ayer and place in a preheat s. Bake for approximately 5	more minutes, or unti	en. Bake for 5 minutes, then croutons are golden brown.		
STEP 4					e and store at room temperature		
	NOTE: BE SURE TO RI	EMOVE ANY SMALL U	NUSABLE PIECES AND C EQUIPMENT	KUMBS			
	SERRATED KNIFE	SAFETY GLOVE	STAINLESS STEEL M	IXING BOWI	WIRE WHIP		
		LINE INSERT PAN	MEASURING CUPS	IMINO DOVVE	MEASURING SPOONS		
	SHEET PANS	LINE INSERT PAN	IVICASURING CUPS		WEASURING SPOONS		
	LATEX GLOVES						

	HARD RO	CK CAFE STANDAR	D RECIPE			
	DO NOT VAR	Y FROM THESE	STANDARDS			
ITEM	SPICED PE	CANS		ID#:MISC - 14.1		
SHELF LIFE	2 DAY	S	DAT	E ISSUED: 3/6/2012		
				PORTIONS: 1/4 cup		
		YIELD: 2 - lb / 907 -	g			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	32 - 1/4 cup				
<u>SEAS - 20</u>	OIL OLIVE PURE CAJUN BACON SEASONING NUT PECAN CHOPPED	1/2 cup 1/2 cup 2 lb / 907 g				
STEP 1	Place pecans in a stainless steel mixin oil.		ERATION sing a spatula mix pecans	until they are fully coated with the		
STEP 2	Spread pecans evenly on a sheet pan. 350ŰF/177ŰC convection oven for 4 NOTE: DO NOT BURN	Using a dredge can tp 6 minutes or until	evenly sprinkle seasoning oasted.	over pecans. Place in a		
STEP 3	Remove from oven and cool down completely. Place into a line inser pan. Cover with lid, label, date, initial and day dot. Rotate and store at room temperature.					
	SHEET PANS	SPATULA	IPMENT MEASURING CUPS	MEASURING SPOONS		
	LINE INSERT PAN WITH LID	DREDGE CAN				
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

HARD ROCK CAFE STANDARD RECIPE							
DO NOT VARY FROM THESE STANDARDS							
ITEM:	TOF	RTILLA STRAW	S	IC)#:MISC - 15		
SHELF LIFE:		1 DAYS		DATE ISSUE	D:3/6/2012		
				PORTIONS: Cup			
	INGREDIENTS	3	MEASURE				
	PORTIONS PER BA	ATCH	27 - cup / 6.39 - I				
	TORTILLA CORN WHITE		60 Each	1	1		
	With a sharp knife, cut tortillas						
STEP 2	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING TORTILLAS Place into a preheated 360°F(182°C) fryer and fry until the oil stops bubbling. Remove and drain well. Place into a suitable size, clean, sanitary container. Cover with lid, label, date, initial and day dot. Store at room temperature. EQUIPMENT						
	CUTTING BOARD	FRENCH KNIF	E CONTAINER	WITH LID	SAFETY GLOVE		
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ITEM	TUPELO BREADING	(SCRATCH)		ID#:MISC - 16			
SHELF LIFE	5 DAYS	3	DAT	E ISSUED:3/6/2012			
			P	ORTIONS: Gallon			
	Y	(IELD: 1.8 - gal <i> </i> 6.	6 - I				
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	1.75 - gal / (6.62 - I				
		•	•	•			
	CRUMB BREAD JAPANESE CRUMB BREAD PLAIN SPICE GARLIC POWDER SPICE CUMIN GROUND	1 gal / 3.79 l 2 qt / 1.89 l 1/2 cup 1/2 cup					
	SPICE PEPPER CAYENNE SPICE PEPPER RED FLAKES CRUSH SPICE SALT KOSHER	1/4 cup					
		PREP	ERATION				
TEP 1	Combine all ingredients in a suitable size mixing bowl. Mix well with spoon. Transfer to a suitable size container. Label, date, initial, and day dot. Store at room temperature.						
			IPMENT				
	CONTAINER WITH LID KITC	CHEN SPOON	GALLON MEASURE	MEASURING CUPS			

	HARD	ROCK CAFE STANDARD RECIP	PE	
	DO NOT V	ARY FROM THESE STANI	DARDS	
IT	EM: VANILLA ESSI	ENCE (EXTRACT)	ID#:MISC	- 19
SHELF L	IFE: 7 I	DAYS	DATE ISSUED: 3/6/20	12
			PORTIONS: Cup	
		YIELD: 2 - cup / 473 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATC	H 2 - cup / 473 - ml		
	VANILLA BEAN BOURBON OR WHISKEY SYRUP SIMPLE SUGAR	4 Each 1/2 cup 1 1/2 cup		
STEP 1	to appear form the bottom of the pa	an.	N . It will be heated properly when sma	all bubbles begin
STEP 2	NOTE: DO NOT BRING TO A BO Remove from heat and pour simple small food processor, use a blende	e syrup into a small food processo	or with the S blade attachment. If you	ı do not have a
STEP 3			eans are completely broken up. The	e mixture will have
STEP 4			ne colander into a suitable container.	Use a spoon to
STEP 5		n temperature before using. Label	, date, day dot, and initial. If use is r	ot immediate,
	,	EQUIPMENT		
	MEASURING CUPS FO CONTAINER WITH LID	OOD PROCESSOR COLIAI	NDER WIH A FINE STRAINER	SPOON
	ALL THE WORK AREA, EQUIMPENT, OR STORAGE OF THIS PRODUCT A S!	RE CLEAN, SANITARY, AND FF		

ROMANO PARSLE	EY BREADCRU DAYS YIELD: 6.3 -	cup / 1.5 - I \SURE	DATE IS	ID#: MISC - 21 SSUED: 3/6/2012 RTIONS: 2 tbl	
7 D INGREDIENTS TIONS PER BATCH	OAYS YIELD: 6.3 - MEA	cup / 1.5 - I \SURE		SSUED: 3/6/2012	
INGREDIENTS TIONS PER BATCH	YIELD: 6.3 -	SURE			
TIONS PER BATCH	MEA	SURE	POR	RTIONS: 2 tbl	
TIONS PER BATCH	MEA	SURE			
TIONS PER BATCH					
	H 50 - 2	2 tbl			
D PI AIN	•		2 tbl		
D PI AIN					
EY FLAKES ANO GRATED C POWDER GROUND R CAYENNE R RED FLAKES CR DDIZE TABLE	1 cup 1 cup 1 TB 1 TB 1 tsp	o L L			
PREPARATION STEP 1 Combine all ingredients in a suitable size container. Mix well with spoon. Cover with lid, label, date, init Store at 40°F/5°C refrigeration.					
MITH LID K	TOUEN SDOO		UNIC SDOONS	MEASURING CU	IDC
	5°C refrigeration. WITH LID K A, EQUIMPENT, C	5°C refrigeration. WITH LID KITCHEN SPOO	5°C refrigeration. EQUIPMENT WITH LID KITCHEN SPOON MEASUR A, EQUIMPENT, COOKING UTENSILS, AND CONT	5°C refrigeration. EQUIPMENT WITH LID KITCHEN SPOON MEASURING SPOONS	5°C refrigeration. EQUIPMENT WITH LID KITCHEN SPOON MEASURING SPOONS MEASURING CU A, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE

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	HARD ROCK (CAFE STANDARD RECIPE				
	DO NOT VARY FI	ROM THESE STANDA	RDS			
ITEM	KID JIMI TENDERSTIX I	BREADING		D#:MISC - 22		
SHELF LIFE	5 DAYS		DATE ISSU	ED: 3/6/2012		
	<u></u>			NS:Gallon		
	YIELD: 1.8 - gal / 6.6 - I					
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1.75 - gal / 6.62 - I				
	CRUMB BREAD JAPANESE CRUMB BREAD PLAIN SPICE PEPPER WHITE GROUND SPICE SALT IODIZE TABLE	1 gal / 3.79 l 2 qt / 1.89 l 1/4 cup 1/4 cup				
STEP 1	PREPARATION Combine all ingredients in a suitable size mixing bowl. Mix well with spoon. Transfer to a suitable size contain date, initial, and day dot. Store at room temperature. EQUIPMENT					
	MIXING BOWL MEASURIN	G CUPS CONTAIN	ER WITH LID	KITCHEN SPOON		
	GALLON MEASURE					
	GALLON MEASURE THE WORK AREA, EQUIMPENT, COOKIES STORAGE OF THIS PRODUCT ARE CLE			HE		

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HARD ROCK CAFE STANDARD RECIPE								
DO NOT VARY FROM THESE STANDARDS								
ITEM:		CANDIED WALNUT	rs		ID#: MISC - 23			
SHELF LIFE:		2 DAYS		DATE ISSUED: 3/6/2012				
				PORTIONS: 2 TBL				
		YIELD	2 - cup / 473 - ml					
	INGREDIENTS		MEASURE					
	PORTIONS PER BATCH		16 - 2 TBL					
	NUT WALNUT CHOPPED		2 cup					
	medium pieces OIL OLIVE PURE		2 TBL	İ	I I			
	CAJUN BACON SE	EASONING	2 TBL					
			PREPARATION					
				itchen spoon until eve	nly blended. Place onto a lined			
STEP 2	Place into a 350°I	sheet pan and spread out evenly. Place into a 350°F/177°C oven for 5 minutes. Remove from oven and let cool completely Once cooled, place into a line insert pan and cover with lid. Label, date, initial and day dot. Store at room temperature. EQUIPMENT						
	MIXING BOWL	KITCHEN SPOON	MEASURING CUPS	S N	IEASURING SPOONS			
	SHEET PANS	PARCHMENT PAPER	LINE INSERT PAN	WITH LID				
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ITEN	CRISPY FLO	JR		ID#:MISC - 25
SHELF LIFE	7 DAYS			DATE ISSUED: 4/11/2012
				PORTIONS: 12 oz
	YIE	LD:5 - qt	/ 4.7 - I	
	INGREDIENTS	MEA	SURE	
	PORTIONS PER BATCH	7 - 12	oz	
		•	•	•
	FLOUR AP	_	/ 3.79 l	
<u>SEAS - 01.1</u>	SEASONING SALT (ALL PURPOSE) SPICE PEPPER CAYENNE	3 cup		
	SPICE PEPPER CATENINE SPICE PEPPER BLACK COARSE	1/4 cı 1/4 cı	•	
	GROUND	1/4 00	Ψ	
	SPICE GARLIC GRANULATED	1/2 cu	ıp	
			PREPARATION	
STEP 1	Place all ingredients in a large stainless			
STEP 2	Using a wire whip mix all the ingredients			
STEP 3	Place into a lexan and cover with a lid. L	abel, date	, initial and day dot. Store EQUIPMENT	at room temperature.
	MIXING BOWL	WHISK	LEXAN WITH LID	MEASURING CUPS
	MEASURING SPOONS			

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		HARD ROCK C	AFE STANDARD RECIPE					
		DO NOT VARY FR	OM THESE STANDA	RDS				
ITEM:	BB	Q CHICKEN (OVEN M	ETHOD)		ID#:PL	TRY - 02		
SHELF LIFE:		4 DAYS	•	DA	TE ISSUED: 3/6	5/2012		
					PORTIONS: 1/2	2 chicken		
		VIEI F	9 - 1/2 chicken					
	INODE	DIENTS	MEASURE					
1	PORTIONS	PER BATCH	9 - 1/2 chicken					
İ								
	CHICKEN SPLITS		9 split					
	CHICKEN STOCK FLAVORING LIQUID SI	MOKE	2 cup 3 TBL					
	BBQ DRY RUB SEASO		3 TBL					
				•	<u>,</u>			
	PREPARATION							
STEP 1	Evenly place 9 thawed o							
STEP 2	NOTE: THIS RECIPE CAN BE REPEATED FOR LARGER QUANTITIES Combine chicken stock and liquid smoke in a mixing bowl and mix thoroughly using a wire whip.							
STEP 3			Using a dredge can evenly			oning over the top side		
	of the chicken. Be sure	to constantly move the	can to avoid heavy spots or	n the chicken.	•			
STEP 4	Cover trays with plastic	wrap and then cover th	e trays with aluminum foil to ur 45 minutes or until an inte	o seal. Place tray	s in a pre-heate	ed 325A°F/165A°C		
STEP 5			foil and plastic wrap to allow					
	in walk-in until product is		ion and places map to anoth	r otodini to ocodp	0.1 1000 011001 1	rayo on a cooming rack		
STEP 6			vidually with plastic wrap an			ickens into a		
			ontainer. Store under 40°F IN THE EVENT THE SMOP			I WODKING ODDED		
			THIS RECIPE TO BE USED					
	YIELDKING SMOKER	OR AS A SUBSTITUTI	-					
			EQUIPMENT					
	SHEET TRAYS	WIRE WHIP	PARCHMENT PA		FRENCH KNIF	_		
	SAFETY GLOVE	MIXING BOWL	MEASURING CU	PS	MEASURING	SPOONS		
	PLASTIC WRAP	ALUMINUM FOIL						
			KING UTENSILS, AND CO RE CLEAN, SANITARY, A					
CONTAMINA	NTS!		· · · · · · · · · · · · · · · · · · ·					

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		114 DD DOOK O	4 FE OTANDA DD DEOI			
	_		AFE STANDARD RECIF	_		
	_	O NOT VARY FE	ROM THESE STAN	DARDS		
ITEM	CHICK	KEN THIGHS (OVEN	METHOD)		ID#:	PLTRY - 02.1
SHELF LIFE	:	4 DAYS			DATE ISSUED:	3/6/2012
					PORTIONS:	8oz
		YIELI	5 - lb / 2.3 - Kilog			
	INGRED	IENTS	MEASURE			
	PORTIONS P	PER BATCH	10 - 8oz			
			•	•	•	
	CHICKEN THIGH BONE	LESS	10 lb / 4.54 Kilog			
HSC - 01	CHICKEN STOCK		2 cup			
SEAS - 17	FLAVORING LIQUID SM BBQ DRY RUB SEASON	-	3 TBL 3 TBL			
<u> 3EA3 - 17</u>	DDQ DKT KUD SEASOI	NING	3 IDL	I		
			PREPARATIO)N		
STEP 1	Evenly place 10 lb/4.5 kg		ighs each lined full shee	t pan		
	NOTE: IF BONELESS, S					E THE BONE IN
STEP 2 STEP 3	Combine chicken stock a Pour 2 cup of stock over					acconing over the ten
SIEFS	side of the chicken. Be s					easoning over the top
STEP 4	Cover trays with plastic v					ated 325°F/165°C
	oven and cook chicken for	or approximately 1 ho	ur 45 minutes or until an	internal temperat	ure of 160°F/7	71°C is reached.
STEP 5	Remove chicken from ov					
	tray and place in a hotel instructions on how to pu		ightly. Once the chicken	thighs are cooled	, refer to PLIR	Y - 20 recipe for
	NOTE: THIS RECIPE IS		IN EMERGENCY PURP	OSES. CHICKEN	I MUST BE PU	LLED AS SOON AS IT
	IS COOL ENOUGH TO I	HANDLE				
			EQUIPMENT	Γ		
	SHEET TRAYS	WIRE WHIP	PARCHMENT	PAPER	FRENCH KI	NIFE
	SAFETY GLOVE	MIXING BOWL	MEASURING	CUPS	MEASURIN	G SPOONS
	PLASTIC WRAP	ALUMINUM FOIL				
	T ALL THE WORK AREA					
	RATION OR STORAGE O	F THIS PRODUCT A	RE CLEAN, SANITARY	, AND FREE FRO	OM	
CONTAMINA	N 1 9 i					

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ITEM	TEM: OVEN POACHED CHICKEN				D#:PLTRY - 03
SHELF LIFE		2 DAYS		DATE ISSU	ED: 3/6/2012
				PORTIO	NS:Each
		YIELD: 18	- Each		
	INGREDIENTS	МЕ	ASURE		
	PORTIONS PER BA	TCH 18	- Each		
	CHICKEN BREAST 5OZ	18	breast		
<u> ISC - 01</u>	CHICKEN STOCK	2 0			
SEAS - 01.1	FLAVORING LIQUID SMOKE SEASONING SALT (ALL PURP		BL BL		
<u> </u>	CLACCINITO CALI (ALLI CINI	OOL) 21	DL		ļ
			PREPARATION		
STEP 1	Place thawed chicken breasts o thoroughly using a wire whip.	·		•	-
STEP 2	Pour stock over chicken and secuntil it reaches an internal temporary	ason with seasonin erature of 165°F/7	g salt. Place trays in a p 74°C for approximately	oreheated 350°F/177° / 15 to 18 minutes.	C oven and cook chicken
STEP 3	When chicken is done remove f completely cooled.			,	·
STEP 4	Allow the chicken to cool down				
	then cut the chicken into 1/4" did under 40°F/5°C refrigeration.		cken is diced, place in a	lexan, cover, label, initia	I, date and day dot. Store
	NOTE: BE SURE TO USE SAF		CUTTING CHICKEN		
		3-3-1-3-1 -1	EQUIPMENT		
	WIRE WHIP SH	IEET PANS	PARCHMEN	IT PAPER	PLASTIC WRAP
	FRENCH KNIFE CL	JTTING BOARD	SAFETY GL	OVE	DREDGE CAN

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	HAR	D ROCK CAFE STANDARD RECIP	PE	
	DO NOT	VARY FROM THESE STAND	DARDS	
ITEN	TUPELO TENDE	RS (BREADING OF)		ID#:PLTRY - 04
SHELF LIFE	1	DAYS	DATE	ISSUED: 3/6/2012
	_		PO	RTIONS:10 oz
		YIELD: <mark>12 - 10 oz</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATC	H 12 - 10 oz		
MISC - 06	CHICKEN TENDERS RAW FLOUR AP EGG WASH II	96 tender 1 qt / 946 ml 2 cup		
MISC - 16	TUPELO BREADING (SCRATCH)	1 qt / 946 ml		
		PREPARATIO	N	
STEP 1	Dredge the whole chicken tenders to excess egg wash and then place chand light press down so the breadin NOTE: DREDGE 6 TENDERS AT A	licken tenders into the Tupelo breading sticks. Shake off excess breading	ling. Sprinkle Tupelo bro ı.	eading over the top of the tenders
	REMOVE THE CLUMPS.	A TIME. IF CLUMPING OCCURS II	N FLOUR AND/OR BRI	EADING, FOUNCED TO SIFT TO
STEP 2	Portion tenders into 10 oz/280 g to container. Cover with lid, date, initia	ll and day dot. Store under 40°F/5	°C refrigeration.	
	NOTE: USING THE PROPER SIZE WEIGHT OF 10 OZ/280 G TO 11 O		N WILL YIELD A MINII	NUM OF SIX PIECES AT A
		EQUIPMENT	T	
	STRIPPER BAGS	CONTAINER WITH LID	HOTEL PAN	LATEX GLOVES

	HARD ROC	CK CAFE STANDARD RECIPI	E	
	DO NOT VARY	FROM THESE STAND	DARDS	
ITEM:	ITEM: MARINATED CHICKEN			ID#:PLTRY - 05
SHELF LIFE:	1 DAYS		DATE ISS	SUED:3/6/2012
			PORTI	ONS:breast
	Y	IELD: <mark>27 - Each</mark>	54 - Each	81 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	27 - breast	54 - breast	81 - breast
•			•	•
	CHICKEN BREAST 5OZ FAJITA MARINADE	27 breast 1 cup + 2 TBL / 266 ml	54 breast 2 1/4 cup / 532 ml	81 breast 3 1/2 cup / 798 ml
STEP 2	Defrost chicken breasts under 40°F/5°C Place chicken breasts in a suitably sized p	lastic container and add the m	thawed.	hicken breasts and the
STEP 3	marinade together until they are evenly co Cover with lid, date, initial and day dot. Sto		ation. Transfer marinated	chicken into line insert pan for
SERVICE. NOTE: AMOUNT OF MARINADE USED SHOULD CORRESPOND TO THE AMOUNT OF CHICKEN BEING MARINATED. DO NOT SUBMERGE THE CHICKEN IN THE MARINADE. CHICKEN MUST BE MARINATED FOR AT LEAST 2 HOURS BUT NO LONGER THAN 24 HOURS. DO NOT RE-USE MARINADE.				
		EQUIPMENT		
i	LEXAN WITH LID LATEX	GLOVES HOT	EL PAN QUAF	RT MEASURE

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HARD ROCK CAFE STANDARD RECIPE							
	DO NOT VARY FROM THESE STANDARDS						
ITEM	ITEM: CHICKEN WING (BLANCHING OF) ID#:PLTRY - 06						
SHELF LIFE:		,					
311 <u>2</u> 11 211 21	0 2/110		DATE ISSUED: 3/6/2012 PORTIONS: Pound	-			
	Y	(IELD:4 - lb / 1.8 - Kilog	T OKTIONOLI CUIIG				
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	4 - lb / 1.81 - Kilog					
	CHICKEN WINGS	4 lb / 1.81 Kilog	l I				
STEP 1 STEP 2	PREPARATION Removed chicken wings and drummettes (6 to 9 count per lb, thawed) from freezer and allow to thaw out completely. Fill fryer basket 3/4 full of either wings or drummettes. NOTE: WHEN PREPARING TO BLANCH THE CHICKEN, SEPERATING WINGS AND DRUMMETTES BEFORE PLACING THEM INTO FRYER BASKET WILL MAKE THE PORTIONING PROCESS EASIER. THIS WILL SAVE YOU FROM HAVING						
STEP 3 STEP 4 STEP 5	TO PICK THROUGH THE SHEET TRAYS. Place in 350ŰF(177ŰC) fryer for 4 1/2 minutes. Remove basket from fryer and shake to drain. Remove chicken from basket and transfer on to sheet trays. Cover with plastic wrap. Place on sheet tray on cooling rack in walk- in. Allow chicken to cool to 40ŰF / 5ŰC before portioning the product. Portion chicken 5 wings and 5 drummettes into stripper bags (19oz/539g) and store under 40ŰF/5ŰC refrigeration. EQUIPMENT						
	SHEET PANS TONGS	PLASTIC WRAP	STRIPPER BAGS				
NSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							

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		K CAFE STANDARD RECI FROM THESE STAN	··· =		
ITEM			ID#:PLTRY - 08	_	
SHELF LIFE	4 DAYS		DATE ISSUED: 3/6/2012	_	
			PORTIONS: as needed	_	
	YI	ELD:1 - as needed		_	
	INGREDIENTS	MEASURE		_	
	PORTIONS PER BATCH	1 - as needed			
<u>CSC - 47</u> <u>SOP - 50</u> STEP 1		ns over and coat the skin s	TION ens to be marinated. Place the de-boned chickens into the side with the marinade. Use a pastry brush to coat the		
		R EACH CHICKEN SPLIT.	T. LEAVE THE CHICKENS SKIN SIDE UP IN THE HOTEL		
STEP 2	Cover with lid, label, date, initial and day do	ot. Use immediately or plac EQUIPMEN	ace under 40ŰF/5ŰC refrigeration until ready for use. ENT		
	HOTEL PAN WITH LID	MEASURING CUPS	PS PASTRY BRUSH		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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HARD ROCK CAFE STANDARD RECIPE					
		DO NOT VARY FRO	OM THESE STANDA	RDS	
ITEM: HAWAIIAN CHICKEN ROASTING ID#: PLTRY - 08.1					
SHELF LIFE:		4 DAYS		DATE ISSUE	3/6/2012
				PORTIONS	S:as needed
		YIELD	1 - as needed		
	ING	REDIENTS	MEASURE		
	PORTIO	NS PER BATCH	1 - as needed		
			•	•	•
<u>PLTRY - 08</u>	HAWAIIAN MARIN	ATED CHICKEN	1 as needed		
			PREPARATION		
STEP 1	On a lined sheet pa	n, place the marinated chienternal temperature of 150	ckens evenly on the sheet	t pan. Place in a 325°F/1	165°C oven for 25
STEP 2	Remove from oven	and cool under 40°F/5° d place into a line insert pa	C refrigeration. Once cool	led, wrap chickens with pl	astic wrap. Place day dot
		, date, initial and day dot.		efrigeration.	
	SHEET PANS	PARCHMENT PAPER	PLASTIC WRAF	LINE INSERT PA	AN WITH LID
		A, EQUIMPENT, COOKING IS PRODUCT ARE CLEA			E

			HESE STANDARDS		
ITEM	PRE-COOI	KED CHICKEN			PLTRY - 12
SHELF LIFE	2	DAYS		DATE ISSUED	3/6/2012
				PORTIONS	breast
		YIELD: <mark>1 - br</mark>	east		
	INGREDIENTS	MEAS	SURE		
	PORTIONS PER BATC	H 1 - br	east		
	CHICKEN BREAST 5OZ	1 brea	ast I		ı
<u>SEAS - 01.1</u>	SEASONING SALT (ALL PURPOS 1/4 tsp per side				
			PREPARATION		
	NOTE: RECIPES THAT USE PRE- CAESAR SALAD ADD CHICKEN,				
STEP 1	Sear and season chicken in a diam	ond marked fashio	on until an internal temperatu	re of 165°F/74°C	is reached. Season each
CTED 0	side of chicken with all purpose sea	soning (1/2 tsp pe	r side) while cooking.	2Â9⊏/⊏Â9Q ==f=:====	:
STEP 2 STEP 3	Remove seasoned chicken from gri Once chicken has cooled, put whole rotate, and hold for service.	e 5oz/142g seasor	ned chicken breast in strippe	r bag. Place in prope	er container, label, date,
STEP 4	At time of service, place bagged ch your microwave, until the chicken re	icken in microwave	e. Microwave chicken for 20	to 30 seconds, depe	ending on the power of
	proper specifications for the items b		intemperature of 165A F/15/	C. Remove chicke	in from pag and cut to
			IE BIAS INTO 5 OR 6 PIECI		
			RIZONTALLY FOR CHICK CUBES FOR RECIPES TH		
	NOTE: BE SURE TO USE SAFEY			AT CALL FOR DICE	ED CHICKEN
			EQUIPMENT		
	STRIPPER BAGS S	HEET PANS	CONTAINER WITH L	.ID	CHEF KNIFE
	SAFETY GLOVE				

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	HARD ROCK C	CAFE STANDARD RECIPE			
	DO NOT VARY FI	ROM THESE STANDA	RDS		
ITEM:	PRE-COOKED CHICKEN	(DICING)	ID#:	PLTRY - 12.1	
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012	
			PORTIONS:	portion	
	YIEL	D:1 - portion			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - portion			
<u>SEAS - 01.1</u>	CHICKEN BREAST 5OZ SEASONING SALT (ALL PURPOSE) 1/2 tsp per side APPROVED RECIPES FOR PRE-COOKED WITH DICED CHICKEN	1 breast 1 tsp CHICKEN: COBB SALAD; JO	 DE PERRY CHICKEN QUE	 SADILLA; NACHOS 	
STEP 2 STEP 3	PREPERATION Sear and season chicken in a diamond marked fashion until and internal temperature of 165ŰF/74ŰC is reached. Season each side of chicken with Montreal chicken seasoning (1/2 tsp per side) while cooking. Remove seasoned chicken from grill and place on a sheet tray and place under 40ŰF/5ŰC refrigeration to cool. Place chicken breast on a cutting board. Using a chef knife, cut the chicken into 1/2" dice. Put diced chicken into stripper bags. Place into proper container. Label, date, rotate, and place under 40ŰF/5ŰC refrigeration.				
STEP 5	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHICKEN At time of service, place bagged chicken in microwave. Microwave chicken for 20 to 30 seconds, depending on the power o your microwave, until chicken reaches and internal temperature of 165°F/74°C. Remove chicken from bag and finish item service. EQUIPMENT				
	STRIPPER BAGS SHEET PA SAFETY GLOVE		WITH LID	CHEF KNIFE	
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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	HARD ROCK	CAFE STANDARD RECIP	E			
	DO NOT VARY F	ROM THESE STAND	ARDS			
ITEM:	JIMI TENDERSTIX (BREADING)			ID#:PLTRY - 13		
SHELF LIFE:	1 DAYS		DATE	ISSUED:3/6/2012		
			POI	RTIONS:5 oz		
	YIE	D:3.8 - lb / 1.7 - Kilog				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - 5 oz				
	CHICKEN TENDERS RAW FLOUR AP	48 tender 2 cup				
	EGG WASH II	1 cup				
MISC - 22	KID JIMI TENDERSTIX BREADING	2 cup		ļ		
		PREPARATIO	=			
STEP 1	Dredge the whole chicken tenders through the excess egg wash and then place chicken terpress down so the breading sticks. Shake of	nders into the breading. Spr f excess breading.	inkle breading over the	top of the tenders and lightly		
	NOTE: DREDGE 6 TENDERS AT A TIME. I REMOVE THE CLUMPS.	F CLUMPING OCCURS IN	FLOUR AND/OR BRE	EADING, YOU NEED TO SIFT TO		
STEP 2	Wrap individual 5 oz/142 g to 6 oz/170 g por container. Cover with lid, date, initial and day	tions using portion bags. Tr	ansfer the portions to s	uitable size, clean, sanitary		
	NOTE: USING THE PROPER SIZE SPEC T OF 5 OZ/142 G TO 6 OZ/170 G			F THREE PIECES AT A WEIGHT		
		EQUIPMENT				
	HOTEL PAN LATEX GI	LOVES PORTION	N BAGS COM	NTAINER WITH LID		
	MEASURING CUPS					
	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM					

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	LIADD DOG	N OAFF OTANDADD D	FOIDE		
		CK CAFE STANDARD RE	_		
		FROM THESE ST	ANDARDS		
ITEM				ID#:PLTRY - 15	
SHELF LIFE	3 DAYS		DATE	ISSUED: 3/6/2012	
			PO	RTIONS: Each	
	Y	IELD: <mark>27 - Each</mark>	54 - Each	81 - Each	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	27 - Each	54 - Each	81 - Each	
SEAS - 07	CHICKEN BREAST 5OZ CAJUN SEASONING (SCRATCH)	27 breast 1 cup	54 breast 2 cup	81 breast 3 cup	
	OIL SALAD	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l	
		PREPERA			
STEP 1	Combine the seasoning and oil in a large mixed.	mixing bowl and whick to	ogether ensuring all lumps h	ave been broken up and evenly	
STEP 2 STEP 3	Using gloved hands, add defrosted chicken breasts to the seasoned oil and toss to evenly coat. Place the marinated chicken breasts into an appropriately sized hotel pans. Keep breast in an even layer. DO NOT OVER STACK. Distribute any remaining marinade over breast in pans. Cover, label, date, initial and day dot the pan. Store on the line under 40°F/5°C refrigeration.				
	NOTE: ANY CAJUN MARINATED CHIC CONTAINER, COVERED, LABELED, DA	ATE WITH THE ORIGINA	AL USE BY DATE AND US		
		EQUIPM			
	MEASURING CUPS	MIXING BOWL	HOTEL PAN	VINYL GLOVES	
	Γ ALL THE WORK AREA, EQUIMPENT, (ATION OR STORAGE OF THIS PRODUC NTS!			FOR	
	anual in for the evaluative use of the Hand D.		2042 CODE MENI		

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	DO NOT VARY	FROM THESE STA	ANDARDS	
ITEM	BUFFALO MARINATE	ED CHICKEN		ID#:PLTRY - 16
SHELF LIFE	3 DAYS		DATE	ISSUED: 3/6/2012
			РО	RTIONS:Each
	Y	IELD: 27 - Each	54 - Each	81 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	27 - Each	54 - Each	81 - Each
		•	•	•
	CHICKEN BREAST 5OZ	27 breast	54 breast	81 breast
<u>CSC - 01</u>	BUFFALO WING SAUCE	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
		PREPERA	ATION	
STEP 1	Place wing sauce into large mixing bowl. Ucoat.	,	the defrosted chicken brea	st to sauce and toss to evenly
0750	NOTE: CHICKEN MUST MARINATE FOR			L DO NOT OVER
STEP 2	Place the marinated chicken breasts into a STACK. Distribute any remaining marinad under 40ŰF/5ŰC refrigeration.			
	NOTE: ANY BUFFALO MARINATED CH			
	CONTAINER, COVERED, LABELED, DA	TED WITH THE ORIGIN. EQUIPM		ISED FIRST THE NEXT DAY
	MEASURING CUPS M	MIXING BOWL	HOTEL PAN	VINYL GLOVES
			1101221711	323.20
	r all the work area, equimpent, c ation or storage of this produc			FOR
CONTAMINA	NTS!		0040 00DE MENU	

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	DO N	NOT VARY FR	OM THESE STAND	DARDS		
ITEN	M: SMOKEI	CHICKEN WING	GS (US)	ID#	PLTRY - 17	
HELF LIFE	=	4 DAYS		DATE ISSUED	3/6/2012	
					5 drums 5 wings	
		VIELD	216 - wing	432 - wing	o an anno o minigo	
	MODERIEN		<u> </u>	432 - Willy		
	INGREDIENT		MEASURE			
	PORTIONS PER I	BATCH	21.6 - 5 drums 5 wings	s 43.2 - 5 drums 5 wings		
	CHICKEN WINGS raw chicken wings		30 lb / 13.61 Kilog	60 lb / 27.22 Kilog	1	
TED 4			PREPARATIO			
TEP 1	Completely defrost the wings	under refrigeratio	n. This will take at least 2 WED SEMILEROZEN W	24 to 36 hours. VINGS WILL EFFECT SMOKIN	G PROCESS	
STEP 2	Line your work area with shee clean oiled towel. If multiple ra NOTE: WING RACKS ARE T	et pan liner or she acks are needed, THE SINGLE LEV	et pans. Spray the wing i stack them on top of eac EL RACKS	racks with pan coating spray or th other before spraying the pan	rub the top bars with a coating.	
TEP 3	Fill the steam pan and the drip	opings pan with 1	gal/3.8 I of water EACH.	Remove the smoker box from t	he smoker and fill with 3	
TEP 4	cup of Hickory Wood Chips. Place smoker box back in smoker. Place 10 lb/4.5 kg (30 lb) on to each of the racks and place the racks into the smoker unit starting in the top slot. Spread wings					
161 4	out evenly over rack. Leave about an inch of space on both sides of the rack so you can slide the racks in the smoker. Securely					
	close the door of the unit.	·		·	•	
TED 5	NOTE: FOR A 30 LB LOAD,				"O/O. " ./	
TEP 5				WINGS Press "Enter", then pre I chips are in place. The unit will		
	NOTE: DO NOT OPEN THE				now start up.	
TEP 6				vill sound. Open the door slightly	allowing the safety latch	
				e then open the door completely		
				THE "HOLD MODE" WHICH	HOLDS PRODUCT AT	
TED 7	160°/71°C. IT IS BEST TO					
TEP 7	refrigerator on a top shelf to c			o cool. Place the wings into a bl	ast cooler or in the walk-	
	NOTE: WINGS NEED TO BE			OF SMOKING		
TEP 8	When cooled remove smoker of water over the burnt chips I	box and carefully because there ma	dump the wood chips in y be live ash. Make sure	to the approved container with set the lid is closed. When cooled,		
	and dripping pans, empty and wash. Once cooled remove the racks and wash. When the wings are cooled, portion 5 wings and 5 drumettes into day stripper bags. Place the portioned wings into a line insert pan. Label, date, initial and day dot the insert pan. Store under 40°F/5°C refrigeration. EQUIPMENT					
TEP 9						
TEP 9	VINYL GLOVES	YIELDKING SMO	OKER/OVEN	PAN RELEASE SPRAY	SHEET PANS	

SMOKED WINGS O 3 DAY			DATE ISSUE	D#: PLTRY - 17.1 ED: 3/6/2012 NS: portion
INGREDIENTS PORTIONS PER BATCH KEN WINGS KEN STOCK	YIELD: 6 - portion MEASURE 6 - portion 10 lb / 4.54 Kilog 2 cup	3	DATE ISSUE	ED:3/6/2012
INGREDIENTS PORTIONS PER BATCH KEN WINGS KEN STOCK	YIELD: 6 - portion MEASURE 6 - portion 10 lb / 4.54 Kilog 2 cup	3		
INGREDIENTS PORTIONS PER BATCH KEN WINGS KEN STOCK	MEASURE 6 - portion 10 lb / 4.54 Kilog 2 cup	3	PORTION	NS: portion
INGREDIENTS PORTIONS PER BATCH KEN WINGS KEN STOCK	MEASURE 6 - portion 10 lb / 4.54 Kilog 2 cup	3		
PORTIONS PER BATCH KEN WINGS KEN STOCK	6 - portion 10 lb / 4.54 Kilog 2 cup	3		
KEN WINGS KEN STOCK	10 lb / 4.54 Kiloo 2 cup	g		1
KEN STOCK	2 cup	g		ſ
KEN STOCK	2 cup	9		
	PREPA	RATION		
thawed chicken wings on a lined s	sheet pan. Combine chic	ken stock and liquid s	moke in a mixi	ng bowl and mix thoroughly
a wire wnip. iguid smoke infused stock over chi	icken wings. Place the tr	avs in a preheated 35	50°C/177°C	oven and cook chicken unt
thes an internal temperature of 165	5°F/74°C for approxim	nately 20 to 25 minute	es.	
	VED WINGS PER SHEE	T TRAY WITH STOC	K AND LIQUII	D SMOKE. EACH TRAY
	n and pour off stock. Pla	ce sheet trays on a co	ooling rack in w	alk-in until product is
letely cooled.	40°F/F°C before port	ionina into otrinnor ha	as Dissa into	a line incert non Cover
initial, date and day dot. Store und	ler 40°F/5°C refrigera	ition.	ys. Flace illo a	a lille ilisert pari. Cover,
:: THIS RECIPE IS ONLY TO BE I	USED IN THE EVENT T	HE SMOKER IS DISA		
		SE OSED WITH THE	SMOKED WIN	GS IN THE YIELDKING
		MENT		
ET PANS WI	RE WHIP	PARCHMENT P.	APER	MIXING BOWL
SURING SPOONS ME	EASURING CUPS	CONTAINER WI	TH LID	
	a wire whip. iquid smoke infused stock over ches an internal temperature of 168: PLACE 10 LB/4.4 KG OF THAV YIELD 7 ORDERS OF WINGS. chicken is done remove from over etely cooled. the chicken wings to cool down to initial, date and day dot. Store und THIS RECIPE IS ONLY TO BE R NO OTHER CIRCUMSTANCE: KER OR AS A SUBSTITUTE FOR ET PANS WI SURING SPOONS ME THE WORK AREA, EQUIMPENT	a wire whip. iquid smoke infused stock over chicken wings. Place the trends an internal temperature of 165°F/74°C for approxime: PLACE 10 LB/4.4 KG OF THAWED WINGS PER SHEE YIELD 7 ORDERS OF WINGS. chicken is done remove from oven and pour off stock. Placetely cooled. the chicken wings to cool down to 40°F/5°C before port initial, date and day dot. Store under 40°F/5°C refrigeral: THIS RECIPE IS ONLY TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE EVENT TO BE USED IN THE SECIPE TO BE USED IN THE WORK AS A SUBSTITUTE FOR THEM. EQUIPET PANS WIRE WHIP SURING SPOONS WEASURING CUPS THE WORK AREA, EQUIMPENT, COOKING UTENSILS	a wire whip. iquid smoke infused stock over chicken wings. Place the trays in a preheated 35 shes an internal temperature of 165ŰF/74ŰC for approximately 20 to 25 minutes: PLACE 10 LB/4.4 KG OF THAWED WINGS PER SHEET TRAY WITH STOCK YIELD 7 ORDERS OF WINGS. chicken is done remove from oven and pour off stock. Place sheet trays on a concept octobed. the chicken wings to cool down to 40ŰF/5ŰC before portioning into stripper bate initial, date and day dot. Store under 40ŰF/5ŰC refrigeration. THIS RECIPE IS ONLY TO BE USED IN THE EVENT THE SMOKER IS DISJET NO OTHER CIRCUMSTANCES IS THIS RECIPE TO BE USED WITH THE SKER OR AS A SUBSTITUTE FOR THEM. EQUIPMENT THE YORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS	a wire whip. iquid smoke infused stock over chicken wings. Place the trays in a preheated 350°C/177°C ches an internal temperature of 165°F/74°C for approximately 20 to 25 minutes. E: PLACE 10 LB/4.4 KG OF THAWED WINGS PER SHEET TRAY WITH STOCK AND LIQUILY YIELD 7 ORDERS OF WINGS. chicken is done remove from oven and pour off stock. Place sheet trays on a cooling rack in we etely cooled. the chicken wings to cool down to 40°F/5°C before portioning into stripper bags. Place into a initial, date and day dot. Store under 40°F/5°C refrigeration. E: THIS RECIPE IS ONLY TO BE USED IN THE EVENT THE SMOKER IS DISABLED AND NER NO OTHER CIRCUMSTANCES IS THIS RECIPE TO BE USED WITH THE SMOKED WINKER OR AS A SUBSTITUTE FOR THEM. EQUIPMENT ET PANS WIRE WHIP PARCHMENT PAPER

3/6/2012 3:23:24 PM

			K CAFE STANDARD RECIP		
		DO NOT VARY	FROM THESE STAND	DARDS	
ITEM:	SM	OKED CHICKEN W	NGS (EURO)		D#: PLTRY - 17.2
SHELF LIFE:		4 DAYS		DATE ISSU	ED: 3/6/2012
				PORTIO	NS:5 drum 5 wing
		YI	ELD: 216 - wing	432 - wing	
	INGR	EDIENTS	MEASURE	i i i i i i i i i i i i i i i i i i i	
	PORTION	S PER BATCH	21.6 - 5 drum 5 wing	43.2 - 5 drum 5 wing	
	CHICKEN WINGS		30 lb / 13.61 Kilog	60 lb / 27.22 Kilog	
	raw chicken wings				ı
			PREPARATIO	N	
			ation. This will take at least 2		
				VINGS WILL EFFECT SMOP racks with pan coating spray	
		ultiple racks are need	led, stack them on top of eac	th other before spraying the p	
STEP 3		d the drippings pan wi	th 1 gal/3.8 I of water EACH.	Remove the smoker box from	m the smoker and fill with 3
STEP 4	Place 10 lb/4.5 kg (30 out evenly over rack. close the door of the u	Ib) on to each of the Leave about an inch ounit.	racks and place the racks int of space on both sides of the	to the smoker unit starting in rack so you can slide the rac	the top slot. Spread wings cks in the smoker. Securely
STEP 5	On the front panel of t "Enter" to verify you h	the smoker, press "Me ave water, then press		WINGS Press "Enter", then place. The unit	press "Start/Stop", then press will now start up.
STEP 6	When the cooking pro to catch the door. Allo	ocess is complete (1 how the hot steam and	our 20 minutes), the alarm was moke to escape for 1 minuter	rill sound. Open the door slig e then open the door comple	tely.
STEP 7	160°/71°C. IT IS B Remove the wings fro refrigerator on a top s	EST TO REMOVE Porm the metal racks an helf to cool below 40.4	RODUCTS WHEN COOKING d lay them onto sheet pans to	o cool. Place the wings into a	a blast cooler or in the walk-in
STEP 8	When cooled remove of water over the burn	smoker box and care	fully dump the wood chips in	to the approved container wi the lid is closed. When coole	th self closing lid. Pour plenty ed, remove both the steam
STEP 9	When the wings are c	ooled, portion 5 wings	s and 5 drumettes into day st ert pan. Store under 40°F/5. EQUIPMENT	ripper bags. Place the portion $\hat{A}^{\circ}C$ refrigeration.	ned wings into a line insert
	VINYL GLOVES	YIELDKING SMO	OKER/OVEN F	PAN RELEASE SPRAY	SHEET PANS
	LINER PAPER	GALLON MEASI	JRE !	MEASURING CUPS	
	RATION OR STORAG		COOKING UTENSILS, AND CT ARE CLEAN, SANITARY		
		ive use of the Hard P		2012 CODE MENIII	

	1: SMOKED CH	ICKEN THIGHS (US)			ID#:PLTRY - 17.3
HELF LIFE	E:	4 DAYS		DATE ISSU	JED:3/6/2012
				PORTIC	NS:8oz
		YIELD:5 - lb / 2.3	- Kilog 10) - lb / 4.54 - Kilog	
	INGREDIENTS	MEASURE			
	PORTIONS PER BAT	CH 10 - 8oz	20) - 8oz	
	OLUCIAEN THIOLEDONE EOO	40 11 / 454	Ista a los) lls / 0 07 Kills a	1
	CHICKEN THIGH BONELESS raw, boneless, skinless	10 lb / 4.54	Kilog 20) lb / 9.07 Kilog	
SEAS - 17	BBQ DRY RUB SEASONING	3 TBL	1/	3 cup	
		PR	REPARATION		
TEP 1	Completely defrost the thighs under				
	NOTE: THIGHS MUST BE COMP				
TEP 2	Line your work area with sheet pa				
	clean oiled towel. If multiple racks NOTE: WING RACKS ARE THE			er before spraying the	pan coating.
TEP 3	Fill the steam pan and the dripping			ove the smoker box fro	om the smoker and fill with 3
	cup of Hickory Wood Chips. Place				
TEP 4	Place 10 lb/4.5 kg (30 lb) on to ea				
	out evenly over rack. Leave about	an inch of space on both	sides of the rack s	so you can slide the ra	icks in the smoker. Securely
	close the door of the unit.	05 THE DAOMO IN THE	ONOUTE /TOD	MIDDLE DOTTOM	
TEP 5	NOTE: FOR A 30 LB LOAD, SPA On the front panel of the smoker,	CE THE RACKS IN THE	SMOKER (TOP -	MIDDLE - BOITOM)	proce "Start/Stan" than pro
IEF 5	"Enter" to verify you have water, the				
	NOTE: DO NOT OPEN THE DOC	R ONCE COOKING PRO	CESS HAS STAF	RTED	will flow start up.
TEP 6	When the cooking process is com				ghtly allowing the safety latch
	to catch the door. Allow the hot ste				
	NOTE: WHEN COOKING CYCLE				CH HOLDS PRODUCT AT
	160°/71°C. IT IS BEST TO RE Remove the thighs from the metal				DV 20 recipe for instruction
TED 7		racks and place into a no	itel pari to cool slig	nuy. Refer to the FLT	
TEP 7	on nulling the meat			-	
TEP 7	on pulling the meat. NOTE: THIGHS NEED TO BE RE		AFTER CYCLE IS	COMPLETED AND	
	NOTE: THIGHS NEED TO BE RE SOON AS IT IS COOL ENOUGH	TO HANDLE.			THE MEAT PULLED AS
	NOTE: THIGHS NEED TO BE RE SOON AS IT IS COOL ENOUGH When cooled remove smoker box	TO HANDLE. and carefully dump the w	rood chips into the	approved container w	THE MEAT PULLED AS ith self closing lid. Pour plen
	NOTE: THIGHS NEED TO BE RE SOON AS IT IS COOL ENOUGH	TO HANDLE. and carefully dump the was there may be live ash sh. Once cooled remove the	rood chips into the n. Make sure the lid	approved container w d is closed. When coo	THE MEAT PULLED AS ith self closing lid. Pour plen
STEP 7	NOTE: THIGHS NEED TO BE RE SOON AS IT IS COOL ENOUGH When cooled remove smoker box of water over the burnt chips beca and dripping pans, empty and was	TO HANDLE. and carefully dump the was there may be live ash sh. Once cooled remove the	rood chips into the n. Make sure the lid he racks and wash	approved container w d is closed. When coo	THE MEAT PULLED AS ith self closing lid. Pour plen

ITEM	SMC	OKED CHICKEN TH	IGHS (EURO)		ID#: <mark>PLTRY - 17.4</mark>	
HELF LIFE	:	4 DAYS		DATE ISS	UED:3/6/2012	
				PORT	ONS: 8oz	
	YIE		ELD: 5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog		
	INGRI	EDIENTS	MEASURE			
	PORTIONS	PER BATCH	10 - 8oz	20 - 8oz		
	CHICKEN THIGH BON		10 lb / 4.54 Kilog	20 lb / 9.07 Kilog	I	
EAS - 17	raw, boneless, skinless BBQ DRY RUB SEAS		3 TBL	1/3 cup	1	
			PREPARA	TION		
TEP 1			ration. This will take at le			
TED 0				EN THIGHS WILL EFFECT SI		
TEP 2				ing racks with pan coating spra each other before spraying the		
	NOTE: WING RACKS	ARE THE SINGLE	LEVEL RACKS	' ' '	·	
TEP 3				CH. Remove the smoker box f	rom the smoker and fill with 3	
TEP 4	cup of Hickory Wood Chips. Place smoker box back in smoker.					
IEF 4	Place 10 lb/4.5 kg (30 lb) on to each of the racks and place the racks into the smoker unit starting in the top slot. Spread wings out evenly over rack. Leave about an inch of space on both sides of the rack so you can slide the racks in the smoker. Securely					
	close the door of the u	nit.	·	•	·	
				ER (TOP - MIDDLE - BOTTON		
TEP 5				OR WINGS Press "Enter", the		
	"Enter" to verify you ha	ive water, then pres	s "Enter" again to verify w E COOKING PROCESS I	ood chips are in place. The un	it will now start up.	
TEP 6				m will sound. Open the door sl	ightly allowing the safety latcl	
•						
	to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160°/71°C. IT IS BEST TO REMOVE PRODUCTS WHEN COOKING CYCLE IS DONE.					
TEP 7					TRV 20 regine for instruction	
IEP /	on pulling the meat.	n the metal racks ar	iu piace into a notei pan t	to cool slightly. Refer to the PL	TRY - 20 recipe for instruction	
				CYCLE IS COMPLETED AND	THE MEAT PULLED AS	
TEP 8				os into the approved container	with self closing lid. Pour plen	
TEP 8	of water over the burnt	chips because there		sure the lid is closed. When co and wash.		
			01/50/60/50	PAN RELEASE SPRAY	SHEET PANS	
	VINYL GLOVES	YIELDKING SM	JKER/OVEN	I AN INCLUDE OF INAT	SHELLIANS	

		OCK CAFE STANDARD	-	
		RY FROM THESE S	STANDARDS	
ITEM		NS HALF (US)		ID#: PLTRY - 18
SHEL LIFE		r'S	DATE	E ISSUED: 3/6/2012
			P	ORTIONS: Each
		YIELD: <mark>9 - Each</mark>	18 - Each	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	9 - Each	18 - Each	
	CHICKEN SPLITS	9 Each	18 Each	
	average split weight 24oz/680gr		•	•
<u>HSC - 02.1</u> SEAS - 17	HICKORY BBQ DIP BBQ DRY RUB SEASONING	2 cup 1/3 cup	1 qt / 946 ml 3/4 cup	
				•
		PREPA	RATION	
STEP 1	Completely defrost chicken under refrige		ys. This will take at least 24 to	36 hours. Remove the trayed
	chickens form the walk-in and take them			
STEP 2	NOTE: CHICKEN MUST BE COMPLET Line your work area with sheet pan liner			
JILF Z	clean oiled towel. If multiple racks are ne			
	NOTE: CHICKEN RACKS ARE THE SI		. с. сас са.с. долого ср.ај	ge pair ecamig.
STEP 3	Fill the steam pan and drippings pan wit		CH. Remove the smoker box	from the smoker and fill with 3 cup
OTED 4	of Hickory Wood Chips. Place smoker b		or account the state of the selection	lean December to constantly access
STEP 4	Using a dredge can, evenly sprinkle the the can to avoid heavy spots of the rub.	BBQ Dry Rub Seasonin	g over the top side of the chic	kens. Be sure to constantly move
STEP 5	Place the prepped chickens on the chick	en racks and place the	acks into the smoker starting	with the top slot. Securely close th
	door of the unit.	·		
	NOTE: EACH RACK WILL HOLD NINE			
STEP 6	On the front panel of the smoker, press	"Menu Select" ENTER ":	B" FOR 1/2 LOAD OF CHICK	EN, ENTER "4" FOR FULL LOAD
	OF CHICKEN. Press "Enter", then press verify wood chips are in place. The unit		"Enter" to verify you have wa	ater, then press "Enter" again to
	NOTE: DO NOT OPEN THE DOOR ON	CE COOKING PROCES	S HAS STARTED	
STEP 7	When the cooking process is complete (2 hours for 9 or 18 chick	ens) or 2 hours 40 minutes for	or 27 or 36 or 45 chickens), the
	alarm will sound. Open door slightly allo	wing the safety latch to o	atch the door. Allow the hot s	team and smoke to escape for 1
	minute then open the door completely.	ONE THE HAITWILL O	O INTO THE BUOLD MODE	I WILLIOI DE BRODUET AT
	NOTE: WHEN COOKING CYCLE IS DO 160°/71°C. IT IS BEST TO REMOVE			WHICH HOLDS PRODUCT AT
			er handling of the smoked	chickens.
	When cooled remove smoker box and c			
STEP 9	of water over the hurnt chine hecause th			n cooled, remove both the steam
STEP 9		co cooled remove the re	cks and wash	
STEP 9	and dripping pans, empty and wash. On			
STEP 9	and dripping pans, empty and wash. On	EQUI	PMENT	PAN REI FASE SPRAV
STEP 9				PAN RELEASE SPRAY

2012 CORE MENU

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ITEM	SMOKED CHIC	KENS HALF (EURO)		ID#:PLTRY - 18.1		
SHEL		1 0446		SUED:3/6/2012		
			PORT	IONS: Each		
		YIELD:9 - Each	18 - Each			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATO	CH 9 - Each	18 - Each			
	CHICKEN SPLITS	9 split	18 split	I		
SEAS - 17	average split weight 24oz/680gr BBQ DRY RUB SEASONING	1/3 cup	3/4 cup	I		
		PREPAR	ATION			
STEP 1	Completely defrost chicken under a chickens form the walk-in and take NOTE: CHICKEN MUST BE COM	efrigeration on lined sheet trays them to the prep area.	s. This will take at least 24 to 36	•		
STEP 2	Line your work area with sheet par clean oiled towel. If multiple racks: NOTE: CHICKEN RACKS ARE TI	liner or sheet pans. Spray the are needed, stack them on top	chicken racks with pan coating s	spray or rub the top bars with a		
STEP 3	Fill the steam pan and drippings pa of Hickory Wood Chips. Place smo	an with 1 gal/3.8 I of water EAC	H. Remove the smoker box from	the smoker and fill with 3 cup		
STEP 4	Using a dredge can, evenly sprinkl the can to avoid heavy spots of the	e the BBQ Dry Rub Seasoning	over the top side of the chickens	s. Be sure to constantly move		
STEP 5	Place the prepped chickens on the door of the unit.		cks into the smoker starting with	the top slot. Securely close the		
	NOTE: EACH RACK WILL HOLD	NINE CHICKENS				
STEP 6	On the front panel of the smoker, p OF CHICKEN. Press "Enter", then verify wood chips are in place. The	press "Start/Stop", then press '	FOR 1/2 LOAD OF CHICKEN, 'Enter" to verify you have water,	ENTER "4" FOR FULL LOAD then press "Enter" again to		
	NOTE: DO NOT OPEN THE DOO	R ONCE COOKING PROCESS				
STEP 7	When the cooking process is compalarm will sound. Open door slightl minute then open the door complete	y allowing the safety latch to cately.	tch the door. Allow the hot stear	m and smoke to escape for 1		
	NOTE: WHEN COOKING CYCLE 160°/71°C. IT IS BEST TO REM			HICH HOLDS PRODUCT AT		
STEP 8 STEP 9	160°/71°C. IT IS BEST TO REMOVE PRODUCT WHEN COOKING CYCLE IS DONE. Refer to SOP - 49 for proper handling of the smoked chickens. When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash. EQUIPMENT					
	VINYL GLOVES Y	IELDKING SMOKER/OVEN	GALLON MEASURE	MEASURING CUPS		

		CK CAFE STANDARD RE		
		Y FROM THESE STA	ANDARDS	
ITEN		IS FULL (US)		ID#: PLTRY - 18.2
SHEL LIFE		3	DATE IS	SUED: 3/6/2012
			PORT	IONS: Each
		/IELD: <mark>27 - Each</mark>	36 - Each	45 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	27 - Each	36 - Each	45 - Each
	CHICKEN SPLITS	27 Each	β6 Each	45 Each
SEAS - 17	average split weight 24oz/680gr BBQ DRY RUB SEASONING	1 1/4 cup	1 1/2 cup	2 cup
		PREPARA	TION	
STEP 1	Completely defrost chicken under refrigers chickens form the walk-in and take them to NOTE: CHICKEN MUST BE COMPLETE	ation on lined sheet trays. o the prep area.	This will take at least 24 to 36	•
STEP 2	Line your work area with sheet pan liner of clean oiled towel. If multiple racks are nee NOTE: CHICKEN RACKS ARE THE SIN	or sheet pans. Spray the cleded, stack them on top of	nicken racks with pan coating s	spray or rub the top bars with a
STEP 3	Fill the steam pan and drippings pan with of Hickory Wood Chips. Place smoker box	1 gal/3.8 I of water EACH	. Remove the smoker box from	the smoker and fill with 3 cup
STEP 4	Using a dredge can, evenly sprinkle the B the can to avoid heavy spots of the rub.		ver the top side of the chickens	s. Be sure to constantly move
TED -	Place the prepped chickens on the chicke	n racks and place the rack	ke into the emoker starting with	the top slot. Securely close th
SIEP 5	door of the unit.	irracks and place the raci	As into the smoker starting with	. the top elett decarely close th
-	door of the unit. NOTE: EACH RACK WILL HOLD NINE (CHICKENS		
-	door of the unit. NOTE: EACH RACK WILL HOLD NINE (On the front panel of the smoker, press "N OF CHICKEN. Press "Enter", then press "	CHICKENS Menu Select" ENTER "3" F 'Start/Stop", then press "E	FOR 1/2 LOAD OF CHICKEN,	ENTER "4" FOR FULL LOAD
STEP 5	door of the unit. NOTE: EACH RACK WILL HOLD NINE (On the front panel of the smoker, press "N OF CHICKEN. Press "Enter", then press ' verify wood chips are in place. The unit wi	CHICKENS Menu Select" ENTER "3" F Start/Stop", then press "E ill now start up.	FOR 1/2 LOAD OF CHICKEN, nter" to verify you have water,	ENTER "4" FOR FULL LOAD
-	door of the unit. NOTE: EACH RACK WILL HOLD NINE On the front panel of the smoker, press "NOF CHICKEN. Press "Enter", then press verify wood chips are in place. The unit winter the cooking process is complete (2 alarm will sound. Open door slightly allow	CHICKENS Menu Select" ENTER "3" F Start/Stop", then press "E ill now start up. E COOKING PROCESS I hours for 9 or 18 chickens	FOR 1/2 LOAD OF CHICKEN, nter" to verify you have water, HAS STARTED s) or 2 hours 40 minutes for 27	ENTER "4" FOR FULL LOAD then press "Enter" again to or 36 or 45 chickens), the
STEP 6	door of the unit. NOTE: EACH RACK WILL HOLD NINE (On the front panel of the smoker, press "N OF CHICKEN. Press "Enter", then press ' verify wood chips are in place. The unit wi NOTE: DO NOT OPEN THE DOOR ONC When the cooking process is complete (2 alarm will sound. Open door slightly allow minute then open the door completely. NOTE: WHEN COOKING CYCLE IS DOI 160°/71°C. IT IS BEST TO REMOVE I	CHICKENS Menu Select" ENTER "3" F Start/Stop", then press "E ill now start up. E COOKING PROCESS I hours for 9 or 18 chickens ing the safety latch to catc NE, THE UNIT WILL GO I PRODUCT WHEN COOK	FOR 1/2 LOAD OF CHICKEN, nter" to verify you have water, HAS STARTED s) or 2 hours 40 minutes for 27 th the door. Allow the hot stear NTO THE "HOLD MODE" WH	ENTER "4" FOR FULL LOAD then press "Enter" again to or 36 or 45 chickens), the n and smoke to escape for 1
STEP 6 STEP 7	door of the unit. NOTE: EACH RACK WILL HOLD NINE (On the front panel of the smoker, press "N OF CHICKEN. Press "Enter", then press ' verify wood chips are in place. The unit wi NOTE: DO NOT OPEN THE DOOR ONC When the cooking process is complete (2 alarm will sound. Open door slightly allow minute then open the door completely. NOTE: WHEN COOKING CYCLE IS DOI	CHICKENS Menu Select" ENTER "3" F Start/Stop", then press "E Ill now start up. E COOKING PROCESS I hours for 9 or 18 chickens ing the safety latch to catc NE, THE UNIT WILL GO I PRODUCT WHEN COOK the smoked chickens. refully dump the wood chip re may be live ash. Make	FOR 1/2 LOAD OF CHICKEN, nter" to verify you have water, HAS STARTED s) or 2 hours 40 minutes for 27 th the door. Allow the hot stear NTO THE "HOLD MODE" WHING CYCLE IS DONE. The properties into the approved container sure the lid is closed. When cost and wash.	ENTER "4" FOR FULL LOAD then press "Enter" again to or 36 or 45 chickens), the n and smoke to escape for 1
STEP 6	door of the unit. NOTE: EACH RACK WILL HOLD NINE (On the front panel of the smoker, press "N OF CHICKEN. Press "Enter", then press ' verify wood chips are in place. The unit wi NOTE: DO NOT OPEN THE DOOR ONC When the cooking process is complete (2 alarm will sound. Open door slightly allow minute then open the door completely. NOTE: WHEN COOKING CYCLE IS DOI 160°/71°C. IT IS BEST TO REMOVE I Refer to SOP - 49 for proper handling of ti When cooled remove smoker box and car of water over the burnt chips because the and dripping pans, empty and wash. Once	CHICKENS Menu Select" ENTER "3" F Start/Stop", then press "E Ill now start up. E COOKING PROCESS I hours for 9 or 18 chickens ing the safety latch to catc NE, THE UNIT WILL GO I PRODUCT WHEN COOK the smoked chickens. refully dump the wood chip re may be live ash. Make the cooled remove the racks	FOR 1/2 LOAD OF CHICKEN, nter" to verify you have water, HAS STARTED s) or 2 hours 40 minutes for 27 th the door. Allow the hot stear NTO THE "HOLD MODE" WHING CYCLE IS DONE. The properties into the approved container sure the lid is closed. When cost and wash.	ENTER "4" FOR FULL LOAD then press "Enter" again to or 36 or 45 chickens), the n and smoke to escape for 1

ITEN		' FROM THESE STA	1110711100	ID#:PLTRY - 18.3
		5.475.16		
HELF LIFE	4 DAYS			SSUED: 3/6/2012
	_		POR	TIONS: Each
	Y	I ELD: 27 - Each	36 - Each	45 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	27 - Each	36 - Each	45 - Each
	CHICKEN SPLITS	27 split	36 split	45 split
EAS - 17	average split weight 24oz/680gr BBQ DRY RUB SEASONING	1 1/4 cup	1 1/2 cup	2 cup
		PREPARA'	TION	
TEP 1	Completely defrost chicken under refrigera	tion on lined sheet trays.	This will take at least 24 to 3	6 hours. Remove the trayed
	chickens form the walk-in and take them to			
	NOTE: CHICKEN MUST BE COMPLETE	LY THAWED. SEMI-FRO		
TED 0				
TEP 2	Line your work area with sheet pan liner or			
TEP 2	Line your work area with sheet pan liner of clean oiled towel. If multiple racks are nee	ded, stack them on top of		
	Line your work area with sheet pan liner or clean oiled towel. If multiple racks are nee NOTE: CHICKEN RACKS ARE THE SING	ded, stack them on top of GLE LEVEL RACKS	each other before spraying t	the pan coating.
	Line your work area with sheet pan liner or clean oiled towel. If multiple racks are nee NOTE: CHICKEN RACKS ARE THE SING Fill the steam pan and drippings pan with	ded, stack them on top of GLE LEVEL RACKS 1 gal/3.8 I of water EACH.	each other before spraying t	the pan coating.
TEP 2 TEP 3	Line your work area with sheet pan liner of clean oiled towel. If multiple racks are nee NOTE: CHICKEN RACKS ARE THE SING Fill the steam pan and drippings pan with of Hickory Wood Chips. Place smoker box Using a dredge can, evenly sprinkle the Blothe can to avoid heavy spots of the rub.	ded, stack them on top of GLE LEVEL RACKS 1 gal/3.8 I of water EACH. back in smoker. BQ Dry Rub Seasoning ov	each other before spraying to Remove the smoker box from the top side of the chicker	the pan coating. In the smoker and fill with 3 cup Ins. Be sure to constantly move
TEP 3 TEP 4	Line your work area with sheet pan liner of clean oiled towel. If multiple racks are nee NOTE: CHICKEN RACKS ARE THE SING Fill the steam pan and drippings pan with of Hickory Wood Chips. Place smoker box Using a dredge can, evenly sprinkle the Bloom the can to avoid heavy spots of the rub. Place the prepped chickens on the chicken door of the unit.	ded, stack them on top of GLE LEVEL RACKS 1 gal/3.8 I of water EACH. back in smoker. 3Q Dry Rub Seasoning over racks and place the rack	each other before spraying to Remove the smoker box from the top side of the chicker	the pan coating. In the smoker and fill with 3 cup Ins. Be sure to constantly move
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ITEN	POACH	ED CHICKEN LETTU	CE WRAP		ID#:PLTRY - 19
SHELF LIFE		2 DAYS		DATE ISS	UED: 3/6/2012
				PORTI	ONS:1 1/4 cup
		YIELD	5 - cup / 1.2 - I	10 - cup / 2.37 - I	20 - cup / 4.7 - I
	INGRED	DIENTS	MEASURE		
	PORTIONS F	PER BATCH	4 - 1 1/4 cup	8 - 1 1/4 cup	16 - 1 1/4 cup
SOP - 06	OIL OLIVE PURE MUSHROOM (FRESH S GARLIC FRESH finely chopped	LICED)	1/4 cup 1 1/2 qt / 1.42 l 4 tsp	1/2 cup 3 qt / 2.84 l 8 tsp	1 cup 1 1/2 gal / 5.68 l 1/3 cup
	GINGER FRESH		4 tsp	8 tsp	1/3 cup
	finely chopped OIL SESAME DARK SAUCE SOY WATERCHESTNUT		2 TBL 1 TBL 1 cup	1/4 cup 2 TBL 2 cup	1/2 cup 1/4 cup 1 qt / 946 ml
PLTRY - 03 HSC - 29		pan over medium heat,			3 qt / 2.84 l 1 cup until are lightly softened. Ad ushrooms are tender. Remo
	OUEST DANG	EDENOLUKA MEE	0.4557	4.01.01/5	5000 000050000
	SHEET PANS MEASURING CUPS	FRENCH KNIFE MEASURING SPO	_	/ GLOVE SERT PAN WITH LID	FOOD PROCESSOR

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2012 CORE MENU

Duplication and distribution prohibited

	HARD RO	CK CAFE STANDARD RECI	PE	
	DO NOT VAR	Y FROM THESE STAN	DARDS	
ITEN		JLLING OF)		D#:PLTRY - 20
SHEL LIFE	1 11/05	;	DATE ISSU	ED: 3/6/2012
			PORTIO	NS:8 oz/227gr
	,	(IELD: 5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog	15 - lb / 6.8 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - 8 oz/227gr	20 - 8 oz/227gr	30 - 8 oz/227gr
PLTRY - 17.3	SMOKED CHICKEN THIGHS (US)	5 lb / 2.27 Kilog	10 lb / 4.54 Kilog	15 lb / 6.8 Kilog
	smokes, warm, boneless, skinless NOTE: PLTRY - 2.1 THE OVEN METHO	D FOR COOKING THE CHIC	KEN DURING EMERGENCY	Y PLIRCHASES ONLY
HSC - 02 HSC - 03	HICKORY BBQ SAUCE PIG SAUCE	1/2 cup 1/2 cup	1 cup 1 cup	1 1/2 cup 1 1/2 cup
STEP 1	Using gloved hands, break up the larger pchunks.	PREPARATIO pieces of meat into strips and		ks and no larger than 2" X 2"
	NOTE: CHICKENS SHOULD BE USED A THE MEAT EASIER. IF BONELESS THI CARTILAGE AFTER REMOVING THE B	GHS ARE NOT AVAILABLE ONE. DO NOT USE A KNIF	, PULL OUT THE BONE. BE E TO BREAK UP THE MEAT	SURE TO CHECK FOR AN
STEP 2 STEP 3	Once you have pulled all of the meat, wie and add the BBQ and Pig sauce to the meating the Portion the pulled chicken meat into stripped.	eat. Mix with gloved hands ur	ntil the sauce is fully incorpora	ited with the chicken meat.
312. 0	Store under 40°F/5°C refrigeration.	-		or, dato, miliar and day dot.
		EQUIPMEN	· -	
	KITCHEN GLOVES LINE INSER MEASURING CUPS	T PAN WITH LID	STRIPPER BAGS HO	TEL OR SHEET PAN
	IAT ALL THE WORK AREA, EQUIMPENT ARATION OR STORAGE OF THIS PRODU IANTS!			

ITEM	:	SMOKED THIGHS (DIC	CING OF)		ID#:PLTRY - 21
SHELF LIFE	4 DAYS			DATE ISSU	JED: 3/6/2012
				PORTIC	NS:1/2 cup
		YIEI	D:5 - lb / 2.3 - Kilog		
	IN	IGREDIENTS	MEASURE		
	PORTI	ONS PER BATCH	26 - 1/2 cup		
<u>PLTRY - 17.3</u>	, , -	ooneless, skinless	5 lb / 2.27 Kilog		POENCY PURPOSES ONL
	NOTE. THE OVE	N WETTIOD, I ETKT - 02.		HOREN DONING LINE	KOLINOT I OKI OSES ONE
STEP 1	NOTE: IF BONEL		PREPARATION ' pieces. AVAILABLE, PULL OUT THE NE. BE SURE TO USE A SA		
STEP 2	Portion 1/2 cup (3		ken meat into stripper bags. F		
	CHEF KNIFE	SAFETY GLOVE	LINE INSERT PAN	WITH LID	STRIPPER BAGS
	HOTEL PAN	MEASURING CUPS			

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		HARD ROCK	CAFE STANDARD F	RECIPE	
		DO NOT VARY F	ROM THESE ST	TANDARDS	
ITEN	Λ: D	ILL CHICKEN SALA	D MIXTURE		ID#:PLTRY - 22
SHELF LIFE		2 DAYS		DATE ISS	UED:4/11/2012
					ONS:#12 scoop
		YII	=LD: 4 - cup / 946 -	ml 8 - cup / 1.89 - I	16 - cup / 3.8 - I
	ING	REDIENTS	MEASURE		
	PORTIO	NS PER BATCH	12 - #12 scoop	24 - #12 scoop	48 - #12 scoop
<u>VEG - 06.2</u>	CELERY (MEDIUN	A DICE)	1/2 cup	1 cup	2 cup
SOP - 13	CHOPPED GREE		2 TBL	1/4 cup	1/2 cup
	HERB DILL FRES		2 tsp	4 tsp	8 tsp
	finely chopped				
<u>SOP - 19</u>	CHOPPED PARSI		2 TBL	1/4 cup	1/2 cup
	JUICE LEMON FR	ESH	2 tsp	4 tsp	8 tsp
	LEMON		1 TBL	2 TBL	1/4 cup
	zest MUSTARD DIJON		1 tsp	2 tsp	4 tsp
	MAYONNAISE LIC		•	•	1 gt / 946 ml
	SPICE SALT KOS		1 cup 1/2 tsp	2 cup 1 tsp	2 tsp
	SPICE SALT ROS		1/2 tsp 1/4 tsp	1/2 tsp	·
PLTRY - 03	OVEN POACHED		1/4 (SP 1 gt / 946 ml		1 tsp 1 gal / 3.79 l
PLIKY - US	diced, 1/2"	CHICKEN	1 qt / 946 mi	2 qt / 1.89 l	1 gai/ 3.79
			PREPAR	ATION	
STEP 1	Place all ingredien are incorporated.	ts except the chicken	—		combine until all ingredients
STEP 2		Add the diced chicken into the mixture and fold with a spatula to incorporate.			
STEP 3	Place into line insert pans with drain inserts with a spatula. Cover with lid. label, date, initial and day dot. 40°F/5°C refrigeration.				al and day dot. Store under
	ŭ		EQUIP	MENT	
	MIXING BOWL	MEASURING CUP	PS	MEASURING SPOONS	KITCHEN SPOON
	SPATULA	LINE INSERT PAN	N WITH LID	DRAIN PAN INSERT	
INSURE THAT ALL THE				CONTAINERS USED FOR	THE
CONTAMINANTS!					

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ITEM	SEASONING SALT (AL	.L PURPOSE)		ID#:SEAS - 01.1		
SHELF LIFE	:		DATE ISSU	JED: 3/6/2012		
			PORTIC	NS:Teaspoon		
	YI	ELD: 192 - tsp / 946 - ml	384 - tsp / 1.89 - I			
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	192 - tsp / 946 - ml	384 - tsp / 1.89 - I			
		•	•			
	SPICE SEASON SALT LAWRYS	2 cup	1 qt / 946 ml			
SEAS - 19	SPICE PEPPER BLACK GROUND	2 cup	1 qt / 946 ml			
		PREPERATIO	N			
STEP 1	Place all ingredients in a clean, sanitary stainless steel mixing bowl and mix with wire whip until all ingredients are fully incorporated. Place in a suitable size, clean, sanitary storage container or dredge can for service. Cover with lid, label, date, initial and day dot. Rotate and store at room temperature.					
	,	EQUIPMENT	•			
	STAINLESS STEEL MIXING BOWL	LEXAN WITH LID	MEASURING CUPS	RUBBER SPATULA		

ITEM	JERK SEASONING	\		D#:SEAS - 04		
SHELF LIFE			DATE	SUED: 3/6/2012		
SHELF LIFE						
		POR	TIONS:1 cup			
	YIELD	1 - 1 cup	2 - 1 cup	4 - 1 cup		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - 1 cup	2 - 1 cup	4 - 1 cup		
	SPICE SALT KOSHER SUGAR GRANULATED	1 TBL 3 TBL	2 TBL 1/3 cup	1/4 cup 3/4 cup		
	SPICE PAPRIKA SPICE ONION GRANULATED SPICE THYME WHOLE	1 TBL 1 TBL 3 TBL	2 TBL 2 TBL 1/3 cup	1/4 cup 1/4 cup 3/4 cup		
	SPICE PEPPER RED FLAKES CRUSHED SPICE CHILI POWDER	1 TBL 1 TBL	2 TBL 2 TBL	1/4 cup 1/4 cup		
	SPICE PEPPER BLACK GROUND SPICE ALLSPICE	1 tsp 2 tsp	2 tsp 4 tsp	4 tsp 8 tsp		
	SPICE CORRIANDER SPICE PARSLEY FLAKES	2 tsp 1 TBL	4 tsp 2 TBL	8 tsp 1/4 cup		
		PREPARATI	ON			
STEP 1	Measure each ingredient and place in suitab wire whip.	ole container. Comb	pine until all ingredients	s are thoroughly mixed with		
STEP 2	Put in proper contianer. Cover with lid, label, date and store in cool, dry area. NOTE: THIS RECIPE IS FOR UINTS THAT CANNOT PURCHASE OUR SPEC JERK SEASONING.					
	EQUIPMENT					
	STAINLESS STEEL MIXING BOWL	WIRE	E WHIP CONT.	AINER WITH LID		

		CAFE STANDARD RECIPE ROM THESE STANDAR	ens.	
ITEN			ID#:SEAS - 05	
SHELF LIFE	•		DATE ISSUED: 3/6/2012	
			PORTIONS:Cup	
	YII	ELD:4 - cup / 946 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - cup / 946 - ml		
	SPICE SALT KOSHER SUGAR GRANULATED SPICE PAPRIKA SPICE ONION GRANULATED SPICE THYME WHOLE SPICE GARLIC GRANULATED SPICE ROSEMARY LEAF SPICE PEPPER BLACK GROUND SPICE SEASONING POULTRY SPICE TUMERIC GROUND SPICE SEASONING HERB FINE SPICE PARSLEY FLAKES	1/4 cup 1/2 cup 4 tsp 1/2 cup 8 tsp 1/2 cup 4 tsp 2 tsp 4 tsp 1 tsp 1 tsp 1/2 cup 1/3 cup		
STEP 1	Measure each ingredient and place in a	PREPARATION	ntil all ingredients are thoroughly mixed with	
STEP 2	Measure each ingredient and place in a suitable container. Combine until all ingredients are thoroughly mixed with wire whip. Put in proper container. Cover with lid, label, date, and store in cool, dry area. NOTE: THIS RECIPE IS FOR UNITS THAT CANNOT PURCHASE THE MCCORMICK BRAND SEASONING. EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	CONTAINER WITH LID	
	WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAN			

3/6/2012 3:41:26 PM

	HARD ROCK (CAFE STANDARD RECI	PE		
	DO NOT VARY FI	ROM THESE STAN	DARDS		
n	TEM: CAJUN SEASONING (M: CAJUN SEASONING (SCRATCH)			
SHELF L	life:		DATE ISSUI	D:3/6/2012	
				NS:Cup	
	YIE	LD:2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.9 - I	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.89 - I	
	SPICE PAPRIKA	1/3 cup	3/4 cup	1 1/2 cup	
	SPICE PEPPER CAYENNE	1/3 cup	3/4 cup	1 1/2 cup	
	SPICE ONION GRANULATED	1/3 cup	3/4 cup	1 1/2 cup	
	SPICE GARLIC GRANULATED	1/3 cup	2/3 cup	1 1/4 cup	
	SPICE OREGANO LEAF	1/4 cup	1/2 cup	1 cup	
	SPICE SALT IODIZE TABLE	1/4 cup	1/2 cup	1 cup	
	SPICE PEPPER WHITE GROUND	3 TBL	1/3 cup	3/4 cup	
	SPICE THYME WHOLE	2 tsp	4 tsp	8 tsp	
	SPICE THYME GROUND	2 tsp	4 tsp	8 tsp	
	SPICE CUMIN GROUND	1 tsp	2 tsp	4 tsp	
		PREPARATIO	N		
STEP 1	Combine all ingredients in mixing bowl a	nd mix thoroughly with w	vire whip.		
STEP 2	Place in proper container. Cover with lid		lay dot. Store at room te	mperature.	
	CONTAINER WITH LID	MIXING BO	DWL \	WIRE WHIP	

	HARD R	OCK CAFE STANDARD RI	ECIPE	
	DO NOT VA	RY FROM THESE ST.	ANDARDS	
ITE	M: ITALIAN SEASO	M: ITALIAN SEASONING (SCRATCH)		
SHELF LII	HELF LIFE:		DATE ISSUED: 3/6/2012	
			PORTIONS: Cup	
		YIELD: 2.5 - cup / 591 ·	- ml	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATC	H 2.5 - cup / 591	- ml	
	SPICE MARJORAM SPICE THYME WHOLE	1/2 cup		
	SPICE THYME WHOLE SPICE ROSEMARY LEAF	1/4 cup 2 TBL		
	SPICE ROSEMARY LEAF	1 tsp		
	SPICE SAVORY	1/4 cup		
	SPICE SAGE GROUND	3/4 cup		
	SPICE OREGANO LEAF	1/2 cup		
	SPICE BASIL DRY	1/4 cup		
	SPICE BASIL DRY	1 TBL		
		PREPARA	ATION	
STEP 1	In a large mixing bowl, mix all ing	redients together with a wire	e whip.	
STEP 2	Place in proper container. Cover	with lid, label, initial, day dot EQUIPM E		
	WIRE WHIP MIXI	NG BOWL	CONTAINER WITH LID	
INCLIDE THAT ALL TH	E WORK AREA, EQUIMPENT, COO	NUNC LITENSII S. AND CO	ONTAINEDS LISED FOR THE	
PREPARATION OR ST	ORAGE OF THIS PRODUCT ARE (
CONTAMINANTS!				

ITE	EM:	BBQ DRY RUB SEA	SONING		ID#:SEAS - 17
SHELF LII	FE:			DATE ISSU	ED:3/6/2012
	PORTIONS: Tablespoon				
		YIEL	D:7 - cup / 1.7 - I	14 - cup / 3.31 - I	21 - cup / 5 - I
	ING	REDIENTS	MEASURE		
	PORTIO	NS PER BATCH	112 - TBL / 1.66 - I	224 - TBL / 3.31 - I	336 - TBL / 4.97 - I
	SPICE PAPRIKA		1 cup	2 cup	3 сир
	SPICE SALT KOS SPICE PEPPER B		1 cup 1 cup	2 cup 2 cup	3 cup 3 cup
	SPICE PEPPER B		1 cup	2 cup 2 cup	3 cup
	SUGAR BROWN I		2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
	SPICE CUMIN GR	OUND	1/2 cup	1 cup	1 1/2 cup
	SPICE CORRIAND	DER	1/2 cup	1 cup	1 1/2 cup
	SPICE GARLIC PO	OWDER	1/2 cup	1 cup	1 1/2 cup
	SPICE THYME GF	ROUND	2 TBL	1/4 cup	1/3 cup
	SPICE CLOVES G	ROUND	2 tsp	4 tsp	2 TBL
			PREPARATI	ON	
TEP 1				, combine all of the ingredie	
				ED AND NO CLUMPS TO F I "S" BLADE AND PULSA"	TE UNTIL ENTIRE MIXTURE
STEP 2	Store in a plastic c	ontainer with a tight fittin	g lid at room temperature. EQUIPMEN	Label, date, initial, and rota	ite.
	MIXING BOWL	MEASURING CUPS	MEASURING SPO	OONS PLASTIC CC	NTAINER WITH LID
	WIRE WHIP	FOOD PROCESSOR	}		

ITEM	LAWRYS SEASONING	SALT	ID#	SEAS - 19
SHELF LIFE	:		DATE ISSUED	3/6/2012
			PORTIONS	Cup
	YIELD	5 - cup / 1.2 - I	10 - cup / 2.37 - I	20 - cup / 4.7 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	5 - cup / 1.18 - I	10 - cup / 2.37 - I	20 - cup / 4.73 - I
	SPICE SALT IODIZE TABLE SPICE PAPRIKA SPICE ONION POWDER SPICE GARLIC POWDER SUGAR GRANULATED SPICE TUMERIC GROUND SPICE SALT CELERY	3 TBL + 1/2 tsp / 21 g 2 TBL + 3/4 tsp / 21 g 1 1/3 TBL + 1/2 tsp / 21 g 1 TBL	3 1/2 oz / 99 g 1 1/2 oz / 43 g 1 1/2 oz / 43 g	9 lb / 4.08 Kilog 7 oz / 198 g 3 oz / 85 g 3 oz / 85 g 3 oz / 85 g 1/4 cup 8 tsp
TEP 1	PREPARATION Combine all ingredients in processor and pulse for 30 seconds. Place seasoning into an air tight container EQUIPMENT			
	FOOD PROCESSOR	CONTAINER WITH	LID	SCALE

ITEM:		ROM THESE STAND SONING	_)#:SEAS - 20
SHELF LIFE		331	DATE ISSUE	
			PORTION	
	YIE	LD: 2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.9 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml	8 - cup / 1.89 - I
		•	•	•
EAS - 07	SPICE SEASONING CAJUN	1 cup	2 cup	1 qt / 946 ml
	SUGAR GRANULATED	1 cup	2 cup	1 qt / 946 ml
		PREPERATION	I	
TEP 1	Combine all ingredients in stainless mixir container with lid.	ng bowl and mix well with	wire whip. Place seaso	ning into an air tight
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	CONTAINER WITH	LID MEASURING	CUPS WIRE WHIP

ITEM: SHELF LIFE:		3 (SCKATCH)		ID#: SEAS - 21
			DATE ISSU	JED: <mark>3/6/2012</mark>
			PORTIC	NS:Tablespoon
	YII	ELD: 14 - TBL / 207 - ml	28 - TBL / 414 - ml	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	14 - TBL / 207 - ml	28 - TBL / 414 - ml	
	SPICE SALT CELERY	1/4 cup	1/2 cup	
	SPICE MUSTARD DRY	2 TBL	1/4 cup	
	SPICE PEPPER BLACK GROUND	1 TBL	2 TBL	
	SPICE PEPPER BLACK GROUND	1 tsp	2 tsp	
	SPICE PEPPER WHITE GROUND	1 TBL	2 TBL	
	SPICE PEPPER WHITE GROUND	1 tsp	2 tsp	
	SPICE CLOVES GROUND	1 TBL	2 TBL	
	SPICE CLOVES GROUND	1 tsp	2 tsp	
	SPICE PAPRIKA	1 TBL	2 TBL	
	SPICE PAPRIKA	1 tsp	2 tsp	
	SPICE CELERY SEED	1 TBL	2 TBL	
	SPICE CELERY SEED	1 tsp	2 tsp	
	SPICE GINGER GROUND	1 tsp	2 tsp	
	SPICE ALLSPICE	1 tsp	2 tsp	
	SPICE CARDAMOM PODS	1 tsp	2 tsp	
	SPICE PEPPER CAYENNE	1 tsp	2 tsp	
		PREPERATIO	ON	
EP 1	Place all ingredients in a clean, sanitary st	ainless steel mixing bowl and	mix with wire whip until all	ingredients are fully
	incorporated. If there are any lumps, push			
	spatula, place into an air tight container ar			
	eparana, prace into an an agric container ar	EQUIPMENT		ototo at room tomporate
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
	STRAINER	CONTAINER WITH LID		

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TITEM: SHELF LIFE: 2 DAYS DATE ISSUED: 3/6/2012 PORTIONS: chip YIELD: 100 - chip 400 - chip 800 - chip 800 - chip NGREDIENTS PORTIONS PER BATCH 100 - chip 400 - chip 400 - chip 800 - chip 800 - chip 100 - chip 400 - chip 800 - chip 100 -								
ITEM: SHELF LIFE: 2 DAYS DATE ISSUED: 3/6/2012 PORTIONS: chip YIELD: 100 - chip				_	-			
SHELF LIFE: 2 DAYS DATE ISSUED: 3/6/2012 PORTIONS: chip YIELD: 100 - chip		DO NO	T VARY FR	OM THESE S	STANDAF	RDS		
PORTIONS chip YIELD: 100 - chip			ORTILLA CHI	PS			ID#:SOP - 01	
NGREDIENTS MEASURE			2 DAYS			DATI	E ISSUED:3/6/2012	
INGREDIENTS MEASURE PORTIONS PER BATCH 100 - chip 400 - chip 800 - chip TORTILLA CORN WHITE 25 tortillas PREPARATION STEP 1 Using a serrated knife, cut whole tortillas in half horizontally. Cut in half again vertically. Place 1/4 cut tortillas in to lexan, separating them as they are placed into the lexan. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHIPS. NOTE: IF PRE-CUT TORTILLAS ARE AVAILABLE, SKIP STEP #1 STEP 2 Preheat fryer to 360Å*F(182Å*C). Place approximately 100 chips in fryer without baskets. With a skimmer constantly stir to prevent sticking and to help cook evenly. When the fry oil STOPS BUBBLING, remove chips with skimmer and spread evenly full sheet tray lined with paper towels. Leave the chips on the sheet tray for at least one minute to allow the excess grease to off. STEP 4 Transfer to a suitable size storage container with lid. Cover, label, date, initial and day dot. Hold at room temperature. NOTE: DO NOT STORE CHIPS IN TOO BIG OF A CONTAINER SO NOT TO CRUSH CHIPS. DISCARD ANY SMALL BITS AND PIECES. EQUIPMENT SERRATED KNIFE CUTTING BOARD SHEET TRAYS PAPER TOWELS LEXAN WITH LID SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM						P	ORTIONS:chip	
PORTIONS PER BATCH 100 - chip 400 - chip 800 - chip TORTILLA CORN WHITE 25 tortillas 100 tortillas 2			YIELD:	100 - chip		400 - chip	800 - chip	
TORTILLA CORN WHITE 25 tortillas 100 tortillas 200 tortillas		INGREDIENTS		MEASURE				
PREPARATION STEP 1 Using a serrated knife, cut whole tortillas in half horizontally. Cut in half again vertically. Place 1/4 cut tortillas in to lexan, separating them as they are placed into the lexan. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHIPS. NOTE: IF PRE-CUT TORTILLAS ARE AVAILABLE, SKIP STEP #1 STEP 2 Preheat fryer to 360ŰF(182ŰC). Place approximately 100 chips in fryer without baskets. With a skimmer constantly stir to prevent sticking and to help cook evenly. When the fry oil STOPS BUBBLING, remove chips with skimmer and spread evenly full sheet tray lined with paper towels. Leave the chips on the sheet tray for at least one minute to allow the excess grease to conft. STEP 4 Transfer to a suitable size storage container with lid. Cover, label, date, initial and day dot. Hold at room temperature. NOTE: DO NOT STORE CHIPS IN TOO BIG OF A CONTAINER SO NOT TO CRUSH CHIPS. DISCARD ANY SMALL BITS AND PIECES. EQUIPMENT SERRATED KNIFE CUTTING BOARD SHEET TRAYS PAPER TOWELS LEXAN WITH LID SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		PORTIONS PER BAT	СН	100 - chip		400 - chip	800 - chip	
Using a serrated knife, cut whole tortillas in half horizontally. Cut in half again vertically. Place 1/4 cut tortillas in to lexan, separating them as they are placed into the lexan. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHIPS. NOTE: IF PRE-CUT TORTILLAS ARE AVAILABLE, SKIP STEP #1 STEP 2 Preheat fryer to 360°F(182°C). Place approximately 100 chips in fryer without baskets. With a skimmer constantly stir to prevent sticking and to help cook evenly. When the fry oil STOPS BUBBLING, remove chips with skimmer and spread evenly full sheet tray lined with paper towels. Leave the chips on the sheet tray for at least one minute to allow the excess grease to coff. STEP 4 Transfer to a suitable size storage container with lid. Cover, label, date, initial and day dot. Hold at room temperature. NOTE: DO NOT STORE CHIPS IN TOO BIG OF A CONTAINER SO NOT TO CRUSH CHIPS. DISCARD ANY SMALL BITS AND PIECES. EQUIPMENT SERRATED KNIFE CUTTING BOARD SHEET TRAYS PAPER TOWELS LEXAN WITH LID SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		TORTILLA CORN WHITE		25 tortillas		100 tortillas	200 tortillas	
full sheet tray lined with paper towels. Leave the chips on the sheet tray for at least one minute to allow the excess grease to off. STEP 4 Transfer to a suitable size storage container with lid. Cover, label, date, initial and day dot. Hold at room temperature. NOTE: DO NOT STORE CHIPS IN TOO BIG OF A CONTAINER SO NOT TO CRUSH CHIPS. DISCARD ANY SMALL BITS AND PIECES. EQUIPMENT SERRATED KNIFE CUTTING BOARD SHEET TRAYS PAPER TOWELS LEXAN WITH LID SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		Using a serrated knife, cut whole tortillas in half horizontally. Cut in half again vertically. Place 1/4 cut tortillas in to lexan, separating them as they are placed into the lexan. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHIPS. NOTE: IF PRE-CUT TORTILLAS ARE AVAILABLE, SKIP STEP #1						
NOTE: DO NOT STORE CHIPS IN TOO BIG OF A CONTAINER SO NOT TO CRUSH CHIPS. DISCARD ANY SMALL BITS AND PIECES. EQUIPMENT SERRATED KNIFE CUTTING BOARD SHEET TRAYS PAPER TOWELS LEXAN WITH LID SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		full sheet tray lined with paper tov						
SERRATED KNIFE CUTTING BOARD SHEET TRAYS PAPER TOWELS LEXAN WITH LID SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM	STEP 4	NOTE: DO NOT STORE CHIPS						S
LEXAN WITH LID SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM				EQUI	PMENT			
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		SERRATED KNIFE	CUTTING BOA	RD S	HEET TRA	YS	PAPER TOWELS	
THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		LEXAN WITH LID	SAFETY GLOV	Æ N	IEASURING	G SPOONS		
This regine manual is for the exclusive use of the Hard Rock 2012 CORE MENU	THE PREPA	THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM						

	HARD ROCK C	AFE STANDARD RECIPE				
	DO NOT VARY FF	ROM THESE STANDAR	RDS			
ITEM:	LEAF LETTUCE		ID#	SOP - 02		
SHELF LIFE:			DATE ISSUED	3/6/2012		
			PORTIONS	leaf		
	YIELD	1 - Head				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	16 - leaf				
	LETTUCE LEAF GREEN SPICE SALT IODIZE TABLE	1 head 1 cup				
	Clean and sanitize entire sink and surrounding full. Make sure that water temperature is 40Ű/s vigorously to insure that the salt is evenly distril Remove any damaged leaves. Place whole her	5°C at all times and that the buted.	ice is completely melted. Ad	d salt. Stir the water		
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING LETTUCE NOTE: USE A CLEAN AND SANITIZED GREEN CUTTING BOARD TO CUT LETTUCE GREEN LEAF - Use a clean and sanitized green cutting board. Cut the core off approx. 1 1/2 inches from the base. Cut the next 2-3 inches from the core end, into 1 inch squares and reserve for the MIXED GREENS (SOP - 09). The remaining leaves that measure a minimum of (3 inches TALL x 4 inches WIDE) should be spun dry, placed standing up (cut side down) into a suitable holding container and held under 40°F/5°C refrigeration. The remaining leaves that do not meet the minimum dimensions should be cut into 1 inch squares and reserve for the MIXED GREENS (SOP - 09).					
	FRENCH KNIFE GREEN CUTT MEASURING CUPS	FING BOARD	LEXAN WITH LID	SAFETY GLOVE		
	AT ALL THE WORK AREA, EQUIMPENT, CO ARATION OR STORAGE OF THIS PRODUCT ANTS!					

	HARD ROC	K CAFE STANDARD RECIPE		
	DO NOT VARY	FROM THESE STANDAR	RDS	
ITEM	ROMAINE LETTUCE	LEAVES		ID#:SOP - 02.1
SHELF LIFE:			DATE ISSU	JED: 3/6/2012
			PORTIC	ONS:leaf
	YII	ELD:1 - head		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - leaf		
	LETTUCE ROMAINE SPICE SALT IODIZE TABLE	1 head 1 cup		
STEP 1	Clean and sanitize entire sink and surround full. Make sure that water temperature is 40 vigorously to insure that the salt is evenly di	°/5°C at all times and that the stributed.	ice is completely melted	er to fill a sink 3/4 of the way I. Add salt. Stir the water
	NOTE: BE SURE TO USE A SAFETY GLO NOTE: USE A CLEAN AND SANITIZED G			
	ROMAINE - Use a clean and sanitized gr next 2 inches from the core and, into 1 ir that measure a minimum of (2 inches wid remaining leaves that do not meet the m	een cutting board. Cut the corn nch squares and reserve for the de x 6 inches LONG) should be sinimum dimensions should be GREENS (SOP - 09)	e off approximately 3 in e MIXED GREENS (SOI e spun dry, placed stan e cut into 1 inch square	P - 09). The remaining leaves ding up (cut side down). The sand reserve for the MIXED
STEP 2 STEP 3	Remove any damaged leaves. Place whole Place in proper container. Cover with lid, lab	heads of lettuce into sink. Gently bel, date, initial, and day dot. Sto EQUIPMENT	y stir to wash. Remove a re under 40°F / 5°C re	ind drain well. efrigeration.
	FRENCH KNIFE GREEN C MEASURING CUPS	UTTING BOARD	LEXAN WITH LID	SAFETY GLOVE
	HAT ALL THE WORK AREA, EQUIMPENT, ARATION OR STORAGE OF THIS PRODU NANTS!			1

	DO NO	T VARY FROM THESE ST	ANDARDS	
ITE	M: ICEBER	G LETTUCE LEAF		ID#:SOP - 02.2
SHE LIF		1 DAYS	DATE ISS	SUED: 3/6/2012
			PORT	ONS:leaf
		YIELD:1 - head		
	INGREDIENTS	MEASURE		
	PORTIONS PER BAT	TCH 10 - leaf		
	LETTUCE ICEDEDO	41 1/0	ı	ı
	LETTUCE ICEBERG SPICE SALT IODIZE TABLE	1 head(0) 1 cup		
STEP 1	Clean and sanitize entire sink and full. Make sure that water temper vigorously to insure that the salt i Remove any damaged leaves. Pl	ature is 40°/5°C at all times an s evenly distributed.	ray with ice. Add enough cold wa d that the ice is completely melte	d. Add salt. Stir the water
	NOTE: BE SURE TO USE A SA	FETY GLOVE WHEN CUTTING I	ETTUCE	
	loosen it. The core can then b	inized GREEN CUTTING BOAI canitized green cutting board. S e twisted out. Remove any brov n a suitable size container. Holo into shreds for SHREDDE	lam the core end of the head d vn edges that remain. Gently s d under 40°F / 5°C. The sma	eperate the leaves and place
STEP 3	Place in proper container. Cover	with lid, label, date, initial, and da EQUIPI		refrigeration.
	FRENCH KNIFE	GREEN CUTTING BOARD	LEXAN WITH LID	SAFETY GLOVE

	HARD ROO	CK CAFE STANDARD	RECIPE	
	DO NOT VARY	FROM THESE S	TANDARDS	
ITEM	SHREDDED LE	TTUCE		D#:SOP - 03
SHELF LIFE	1 DAYS	}	DATE IS:	SUED:3/6/2012
			PORT	TIONS:cup
	Y	IELD:1 - head		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - cup / 3.79 -	I	
	ICE WATER SPICE SALT KOSHER LETTUCE ICEBERG	2 gal / 7.57 l 1 gal / 3.79 l 1 cup 1 head(0)		
		PREPAI	RATION	
STEP 1 STEP 2	Clean and sanitize entire sink and surrou Fill sink wih 2 gal of ice. Add enough cold all times and that the ice has completely r	tap water to fill the sin		
STEP 3	Remove any damaged, brown or bruised will loosen the core so you can take it out NOTE: BE SURE TO USE SAFETY GLO	leaves. Remove the co. Cut the lettuce in half	ore by hitting it on the green cutti and place in suitable size lexan	ing board core side down, this
STEP 4	Use the 'S' blade attachment of the Hoba Transfer the shredded lettuce to the ice b Drain and spin dry.	rt mixer or the slicer. S	et to 1/4" thick. Shred the lettuce	
STEP 5	Place in a suitable size container. Cover	with lid, label, date, initi EQUIP		°F / 5°C refrigeration.
	GREEN CUTTING BOARD	FRENCH KNIFE	HOBART MIXER	LEXAN WITH LID
	SALAD SPINNER	SAFETY GLOVE	MEASURING CUPS	
PREPARATIO CONTAMINAN	T ALL THE WORK AREA, EQUIMPENT, (ON OR STORAGE OF THIS PRODUCT AR NTS!	RE CLEAN, SANITAR'		R THE

	DO	NOT VARY	FROM THESE STA	ANDARDS		
ITE		MAINE LETTUC	E (CAESAR)		ID#:SOP - 03.2	
SHEI LIF				DATE ISSU	JED:3/6/2012	
				PORTIC	DNS: <mark>5cup</mark>	
		YIE	LD:300 - cup / 71 - I	900 - cup / 212.91 - I	600 - cup / 141.9 - I	
	INGREDIEI	NTS	MEASURE			
	PORTIONS PER	RBATCH	60 - 5cup	180 - 5cup	120 - 5cup	
	ICE WATER SPICE SALT KOSHER		4 gal / 15.14 l 2 gal / 7.57 l 2 cup 30 head	12 gal / 45.42 l 6 gal / 22.71 l 1 1/2 qt / 1.42 l 90 head	8 gal / 30.28 l 4 gal / 15.14 l 1 qt / 946 ml 60 head	
	LETTUCE ROMAINE			•	•	
STEP 1 STEP 2	Clean and sanitize entire s the way full. Make sure that salt. Stir the water vigorous Use a clean and sanitized romaine in half from top to to bottom. Keeping half tog	at the water tem sly to ensure that green cutting be bottom. Separa gether and turn a	PREPAR ading area. Fill the sink ha perature is at or below 44 at the salt is evenly distril bard. Cut the core off the ate the halves. Place one	alf way with ice. Add enough co D°F/5°C at all times and that outed. romaine approximately 3 inche	the ice is completely melted. Ac es from the base. Cut the head of make three 1 inch cuts from to	
	Clean and sanitize entire s the way full. Make sure tha salt. Stir the water vigorous Use a clean and sanitized romaine in half from top to to bottom. Keeping half tog water. Repeat with the oth Repeat the above steps fo NOTE: THE AMOUNT OF TIME. USABLE LEAVES: LEAVES CAN BE CUT IN NOTE: BE SURE TO USE Lift romaine out of the water	at the water temsly to ensure the green cutting be bottom. Separa gether and turn are half. If ROMAINE LEASHOULD MEASTO 1 inch SQUESAFETY GLOER and spin dry to east of the squeet substitution of the squeet subs	PREPAR Iding area. Fill the sink he perature is at or below 4t at the salt is evenly distril pard. Cut the core off the ate the halves. Place one a 1/4 turn. Cut the lettuce Romaine letuce. AVES (LEAF LETTUCE SURE A MINIMUM OF (2) JARES AND ADDED TO VE WHEN CUTTING LE using a salad spinner. Tr	alf way with ice. Add enough co D°F/5°C at all times and that buted. romaine approximately 3 inche of the heads cut side down and e across into 1 inch pieces. Place SOP - 02) NEEDED FOR THE 2 inches WIDE x 6 inches LON THE MIXED GREENS.	DAY CAN BE CUT AT THIS NG) THE SMALL INNER	
STEP 2	Clean and sanitize entire s the way full. Make sure tha salt. Stir the water vigorous Use a clean and sanitized romaine in half from top to to bottom. Keeping half tog water. Repeat with the oth Repeat the above steps fo NOTE: THE AMOUNT OF TIME. USABLE LEAVES CAN BE CUT IN NOTE: BE SURE TO USE	at the water temsly to ensure the green cutting be bottom. Separa gether and turn are half. If ROMAINE LEASHOULD MEASTO 1 inch SQUESAFETY GLOER and spin dry to east of the squeet substitution of the squeet subs	PREPAR ding area. Fill the sink he perature is at or below 4t at the salt is evenly distril pard. Cut the core off the ate the halves. Place one a 1/4 turn. Cut the lettuce Romaine letuce. AVES (LEAF LETTUCE SURE A MINIMUM OF (2) JARES AND ADDED TO VE WHEN CUTTING LE using a salad spinner. Tr °C refrigeration.	alf way with ice. Add enough co D°F/5°C at all times and that buted. romaine approximately 3 inche of the heads cut side down and e across into 1 inch pieces. Place SOP - 02) NEEDED FOR THE 2 inches WIDE x 6 inches LON THE MIXED GREENS. TTUCE ansfer to a suitable size contain	the ice is completely melted. Act is from the base. Cut the head of make three 1 inch cuts from to be the Romaine pieces into the DAY CAN BE CUT AT THIS NG) THE SMALL INNER	
STEP 2	Clean and sanitize entire s the way full. Make sure tha salt. Stir the water vigorous Use a clean and sanitized romaine in half from top to to bottom. Keeping half tog water. Repeat with the oth Repeat the above steps fo NOTE: THE AMOUNT OF TIME. USABLE LEAVES: LEAVES CAN BE CUT IN NOTE: BE SURE TO USE Lift romaine out of the water	at the water temsly to ensure the green cutting be bottom. Separa gether and turn er half. The cach head of I ROMAINE LEASHOULD MEASTO 1 inch SQUE SAFETY GLO er and spin dry under 40ŰF/5Ű	PREPAR Iding area. Fill the sink he perature is at or below 4t at the salt is evenly distril pard. Cut the core off the ate the halves. Place one a 1/4 turn. Cut the lettuce Romaine letuce. AVES (LEAF LETTUCE SURE A MINIMUM OF (2) JARES AND ADDED TO VE WHEN CUTTING LE using a salad spinner. Tr	alf way with ice. Add enough co D°F/5°C at all times and that buted. romaine approximately 3 inche of the heads cut side down and e across into 1 inch pieces. Place SOP - 02) NEEDED FOR THE 2 inches WIDE x 6 inches LON THE MIXED GREENS. TTUCE ansfer to a suitable size contain	the ice is completely melted. Act is from the base. Cut the head of make three 1 inch cuts from to be the Romaine pieces into the DAY CAN BE CUT AT THIS NG) THE SMALL INNER	

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	HARI	O ROCK CAFE STANDARD RE	ECIPE		
	DO NOT \	ARY FROM THESE ST	ANDARDS		
ITEM	/I: FRESH FIS	H HANDLING	ID	#: <mark>SOP - 04</mark>	
SHELF LIFE:	21	DAYS	DATE ISSUE	DATE ISSUED:3/6/2012	
			PORTION	S: <mark>Each</mark>	
		YIELD:1 - Each			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - Each			
	Be sure all fish is well-iced. Fish show melting ice water. Use sealed ice bag When portioning fresh fish, ensure wo	s on top of the fish, with a layer ork station is clean, proper, and	tel pan with another deeper solid par r of plastic wrap in between to separ sanitized. Place fish on a brown cu	rate them.	
TEP 2	melting ice water. Use sealed ice bag	Id be placed in a perforated ho s on top of the fish, with a layer ork station is clean, proper, and GLOVE WHEN CUTTING FISH ately sized portions. Place into	tel pan with another deeper solid par of plastic wrap in between to separ sanitized. Place fish on a brown cu I stripper bags, day dot, and place d	rate them. tting board.	
TEP 2	melting ice water. Use sealed ice bag When portioning fresh fish, ensure wo NOTE: BE SURE TO USE SAFETY (Carefully portion the fish into appropri Cover portions with sealed ice bags s NOTE: 1.) If stacking portions, alwa NOTE: 2.) Change out melted water NOTE: 3.) Fish needs to be covered	Id be placed in a perforated ho s on top of the fish, with a layer ork station is clean, proper, and GLOVE WHEN CUTTING FISH ately sized portions. Place into eperated from the fish using plays stack flesh on flesh not see and ice as needed. If with ice constantly.	tel pan with another deeper solid par of plastic wrap in between to separ sanitized. Place fish on a brown cull stripper bags, day dot, and place dastic wrap. kin on top of flesh.	rate them. tting board.	
TEP 2	melting ice water. Use sealed ice bag When portioning fresh fish, ensure wo NOTE: BE SURE TO USE SAFETY (Carefully portion the fish into appropri Cover portions with sealed ice bags s NOTE: 1.) If stacking portions, alwa NOTE: 2.) Change out melted water	Id be placed in a perforated ho son top of the fish, with a layer ork station is clean, proper, and GLOVE WHEN CUTTING FISH ately sized portions. Place into eperated from the fish using plays stack flesh on flesh not so and ice as needed. If with ice constantly, eed to be removed before po	tel pan with another deeper solid par of plastic wrap in between to sepal sanitized. Place fish on a brown culstripper bags, day dot, and place dastic wrap. kin on top of flesh.	rate them. tting board.	
TEP 2	melting ice water. Use sealed ice bag When portioning fresh fish, ensure wo NOTE: BE SURE TO USE SAFETY (Carefully portion the fish into appropri Cover portions with sealed ice bags s NOTE: 1.) If stacking portions, alwa NOTE: 2.) Change out melted water NOTE: 3.) Fish needs to be covered NOTE: 4.) All fish fillet pin bones no	Id be placed in a perforated ho son top of the fish, with a layer ork station is clean, proper, and GLOVE WHEN CUTTING FISH ately sized portions. Place into eperated from the fish using plays stack flesh on flesh not so and ice as needed. If with ice constantly, eed to be removed before po	tel pan with another deeper solid par of plastic wrap in between to separ sanitized. Place fish on a brown culstripper bags, day dot, and place dastic wrap. kin on top of flesh. rtioning.	rate them. tting board.	
TEP 1 TEP 2 TEP 3 TEP 4	melting ice water. Use sealed ice bag When portioning fresh fish, ensure wo NOTE: BE SURE TO USE SAFETY (Carefully portion the fish into appropri Cover portions with sealed ice bags s NOTE: 1.) If stacking portions, alwa NOTE: 2.) Change out melted water NOTE: 3.) Fish needs to be covered NOTE: 4.) All fish fillet pin bones no	Id be placed in a perforated ho son top of the fish, with a layer ork station is clean, proper, and GLOVE WHEN CUTTING FISH ately sized portions. Place into eperated from the fish using plays stack flesh on flesh not so and ice as needed. If with ice constantly, eed to be removed before po THAW OUT FOR LATER USE	tel pan with another deeper solid par of plastic wrap in between to separ sanitized. Place fish on a brown culstripper bags, day dot, and place dastic wrap. kin on top of flesh. rtioning.	rate them. tting board.	

THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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CONTAMINANTS!

2012 CORE MEN Duplication and discontinuous discon

	HARD ROCI	K CAFE STANDARD RECI	IPE .
	DO NOT VARY	FROM THESE STAN	NDARDS
ITEM	FROZEN FISH HAI	NDLING	ID#:SOP - 04.1
SHELF LIFE:	211475		DATE ISSUED:3/6/2012
			PORTIONS: as needed
	YIE	ELD:1 - as needed	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - as needed	
	PRE-PORTIONED FISH	1 as needed	1
STEP 1 STEP 2	the cooler. Defrost the fish portions over a m Take the needed defrosted fish portions and $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ for service, Place any remainin	ninimum time period of 12 h d place into a line insert pan g fish portion in an iced per der 40ŰF/5ŰC refrigeration order.	packaging. Be sure the rack is located in the coldest part of hours under 40ŰF/5ŰC in and transfer to the line. Hold the fish portions under erforated half pan and then place into another half and cover ion. At the time of service, remove the packaging from the
	NOTE: VALIDATE AND RECORD THE TE		REFRIGERATORS ON A DAILY BASIS.
		EQUIPMEN	NT
	SHEET PANS	LINE INSERT	ΓPAN
	IAT ALL THE WORK AREA, EQUIMPENT, ARATION OR STORAGE OF THIS PRODU IANTS!		

CONTAMINANTS!

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	HARD ROCK CAF	E STANDARD RECIPE				
	DO NOT VARY FRO	M THESE STANDA	RDS			
ITEM:	TOMATO (SLICED)		ID#:SOP - 05			
SHELF LIFE:	1 DAYS DATE ISSU		3/6/2012			
			PORTIONS:slice			
	YIELD:	1 - Each				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	5 - slice				
	TOMATO VINE RIPE 4X5	1 Tomato		ı		
	TOWATO VINE RIL E 4/0	Tomato		ļ		
		PREPARATION				
STEP 1	Place in cold water to wash. Remove and drain entire core is removed.	n. Using a coring tool, rem	nove the core from the to	matoes. Make sure the		
STEP 2	Place the tomato on a clean, sanitized tomato MAY BE SLICED (slicer and slide the handle ON THE HOBART SLICE				
	NOTE: BE SURE TO USE SAFETY GLOVE \	WHEN SLICING TOMATO	DES.			
STEP 3	Take the top and bottom slices off and reserve in pan for pico de gallo, au jus, or guacamole.					
STEP 4	Place the sliced tomatoes in a 2" deep 1/3 par day dot, and store under 40°F / 5°C refriger	i, being sure to stack them	n upright on end. Cover v	vith lid. Label, date, initial,		
	day dot, and store under 40A 1 / 3A C reinger	EQUIPMENT				
	TOMATO SLICER CORING TOO	DL 1/3 PAN WI	TH LID SAI	FETY GLOVE		
	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAN			.		

	HARD ROCK (CAFE STANDARD RECIPE		
	DO NOT VARY F	ROM THESE STANDA	RDS	
ITEM:	MUSHROOM (FRESH	SLICED)	ID#	SOP - 06
SHELF LIFE:	1 DAYS		DATE ISSUED	3/6/2012
			PORTIONS	Pound
	YIEL	D: <mark>1 - lb / 454 - g</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - lb / 454 - g		
	MUSHROOM WHITE	1 lb / 454 g	1	I
		PREPARATION		
	Place mushrooms in a colander and wash the moving the mushrooms to make sure all the NOTE: BE SURE TO USE SAFETY GLOVE NOTE: FOR LARGER BATCHES OF MUSH	dirt is washed off. Drain thore WHEN CUTTING MUSHRO	oughly. Using a French knife	by hand, continuously e, slice into 1/4" pieces.
STEP 2	Place tomato slicer on a clean cutting board.			le down to slice the
	mushrooms. NOTE: BE SURE TO USE SAFETY GLOVE	WHEN CUTTING MUSUBO	OME LIGING THE TOWAT	O SI ICED
	Place sliced mushrooms into container and r			O SLICER.
	TOMATO SLICER COLANDER	CUTTING BOA	ARD CONTAINE	R WITH LID
	FRENCH KNIFE SAFETY GLO	VE		
PREPARATION CONTAMINANT	ALL THE WORK AREA, EQUIMPENT, COO I OR STORAGE OF THIS PRODUCT ARE C			Ē

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		FROM THESE STAND		
ITEM:	SHREDDED CABBAG	E FOR SLAW	ID:	SOP - 08
SHELF LIFE:	1 DAYS		DATE ISSUE	3/6/2012
			PORTIONS	S:Cup
	YI	ELD: <mark>1 - head</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - cup / 3.79 - I		
	CABBAGE GREENWHITE	1 head(0)	1	1
		PREPARATION		
STEP 1	Clean and sanitize entire sink and surroun			
STEP 2	Fill sink with 2 gal of ice. Add enough cold times and that the ice is completely melted		y. Be sure that water tempera	ture is 40A°F(5A°C) at all
STEP 3	Ensure no damaged or brown leaves exist		ige and discard. Place cabba	ge on green cutting board
	and cut into qters. Remove the core from e			redding evenly.
STEP 4	NOTE: BE SURE TO USE SAFETY GLOV Transfer the shredded cabbage into the wa			e by lifting the cabbage
0121 4	out of the water. Place in a salad spinner a initial, and day dot. Store under 40°F / 5Â	and spin dry. Transfer to a suita		
	NOTE: This product may be outsourced steps are not required. Place in proper 40°F / 5°C refrigeration.			
		EQUIPMENT		
	GREEN CUTTING BOARD	KNIFE	SALAD SPINNER	SLICER
	CONTAINER WITH LID	SAFETY GLOVE		

ITE		Y FROM THESE STA	TID/ (TO)	ID#:SOP - 09
SHE	l E			
LIF		3	DATE ISS	SUED:3/6/2012
	_		PORTI	ONS:x 4 cup
	Υ	(= LD: 6 - gal / 22.7 - l	12 - gal / 45.42 - I	24 - gal / 90.8 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - x 4 cup	48 - x 4 cup	96 - x 4 cup
	LETTUCE ROMAINE	6 head	12 head	24 head
	LETTUCE ICEBERG	6 head(0)	12 head(0)	24 head(0)
	SPICE SALT IODIZE TABLE	1 cup	2 cup	1 qt / 946 ml
		PREPARA	TION	
	Clean and sanitize entire sink and sur	rrounding area. Fill sink h	alf way with ice. Add enoug	in cold tap water to fill the sil
	3/4 way full. Make sure that the water	er temperature is at or bel	ow 40ŰF/5ŰC at all times a	and that the ice is completely
STEP 2	3/4 way full. Make sure that the wate melted. Add salt. Sti Use a clean and sanitized cutting board.	er temperature is at or below ir the water vigorously to Cut the core off the romaine	ow 40ŰF/5ŰC at all times a ensure that the salt is evenle approximately 2 inches from	and that the ice is completely y distributed. I the base. Trim off any brown
STEP 2	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. leaves from top if necessary. Cut the hea	er temperature is at or below ir the water vigorously to Cut the core off the romained of romaine in half from to	ow 40ŰF/5ŰC at all times a ensure that the salt is evenl e approximately 2 inches from p to bottom. Lay cut half dowr	and that the ice is completely by distributed. In the base. Trim off any brown In and cut lettuce leaves
STEP 2	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the leaves.	er temperature is at or below in the water vigorously to a Cut the core off the romaine and of romaine in half from to bettuce strips a gter turn and	ow 40ŰF/5ŰC at all times a ensure that the salt is evenl e approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and p	and that the ice is completely by distributed. It the base. Trim off any brown and cut lettuce leaves lace into ice water.
STEP 2	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the leaves the same strips. Rotate the leaves the same strips.	er temperature is at or below in the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a ofter turn and EAVES (LEAF LETTUCE S)	ow 40ŰF/5ŰC at all times a ensure that the salt is evenl e approximately 2 inches from p to bottom. Lay cut half dowr cut into 1 inch squares and p OP - 02) NEEDED FOR THE	and that the ice is completely by distributed. It the base. Trim off any brown and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS
STEP 2	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the leaves.	er temperature is at or below the water vigorously to a Cut the core off the romaine and of romaine in half from to be ettuce strips a qter turn and EAVES (LEAF LETTUCE SASURE A MINIMUM OF (2)	ow 40ŰF/5ŰC at all times a ensure that the salt is evenl e approximately 2 inches from p to bottom. Lay cut half dowr cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON	and that the ice is completely by distributed. It the base. Trim off any brown and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS
	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. THE AMOUNT OF ROMAINE LETIME. USABLE LEAVES SHOULD MEAT LEAVES CAN BE CUT INTO 1 inch SQ NOTE: BE SURE TO USE SAFETY GLO	er temperature is at or beling the water vigorously to a cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and ettuce (LEAF LETTUCE SASURE A MINIMUM OF (2 in the control of the core of t	ow 40ŰF/5°C at all times a ensure that the salt is evenle e approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE	and that the ice is completely by distributed. In the base. Trim off any brown and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER
STEP 2 STEP 3	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the le NOTE: THE AMOUNT OF ROMAINE LETIME. USABLE LEAVES SHOULD MEAT LEAVES CAN BE CUT INTO 1 inch SQUOTE: BE SURE TO USE SAFETY GLC. Remove any damaged, brown or bruised	er temperature is at or beling the water vigorously to a Cut the core off the romained of romaine in half from togettuce strips a qter turn and EAVES (LEAF LETTUCE SIASURE A MINIMUM OF (2 IN UARE AND ADDED TO THOUSE WHEN CUTTING LETTUCE WHEN CUTTING WHEN	ow 40ŰF/5ŰC at all times a ensure that the salt is evenle e approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE tuce. Remove the core by hitti	and that the ice is completely by distributed. In the base. Trim off any brown and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER ing on the cutting board core si
	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heatengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Romaine LETIME. USABLE LEAVES SHOULD MEATELEAVES CAN BE CUT INTO 1 inch SQUOTE: BE SURE TO USE SAFETY GLC Remove any damaged, brown or bruised down, this will loosen the core so you car	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and EAVES (LEAF LETTUCE SIASURE A MINIMUM OF (2 IN UARE AND ADDED TO THOSE WHEN CUTTING LETTICE SIASURE AND ADDED TO THOSE WHEN CUTTING LETTICE I leaves from the Iceberg leting take it out. Cut the lettuce	ow 40ŰF/5ŰC at all times a ensure that the salt is evenle e approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE tuce. Remove the core by hitti in half. Lay the lettuce cut sid	and that the ice is completely by distributed. In the base. Trim off any brown and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Integrating on the cutting board core is the down on the cutting board. Core
	3/4 way full. Make sure that the water melted. Add salt. Stit Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heatengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the leaves the Leaves Should measure the Leaves Can Be Cut Into 1 inch SQ NOTE: BE SURE TO USE SAFETY GLC Remove any damaged, brown or bruised down, this will loosen the core so you can the lettuce from top to bottom in 1 inch st	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and EAVES (LEAF LETTUCE SIASURE A MINIMUM OF (2 IN UARE AND ADDED TO THOSE WHEN CUTTING LETTICE SIASURE AND ADDED TO THOSE WHEN CUTTING LETTICE I leaves from the Iceberg leting take it out. Cut the lettuce	ow 40ŰF/5ŰC at all times a ensure that the salt is evenle e approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE tuce. Remove the core by hitti in half. Lay the lettuce cut sid	and that the ice is completely by distributed. In the base. Trim off any brown and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Integrating on the cutting board core is the down on the cutting board. Core
	3/4 way full. Make sure that the water melted. Add salt. Stit Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heatengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch STIME. USABLE LEAVES SHOULD MEATERVES CAN BE CUT INTO 1 inch SQUOTE: BE SURE TO USE SAFETY GLOREMOVE any damaged, brown or bruised down, this will loosen the core so you car the lettuce from top to bottom in 1 inch st lettuce pieces into the ice water.	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and EAVES (LEAF LETTUCE STASURE A MINIMUM OF (2 in UARE AND ADDED TO THE AND ADDED TO THE COVE WHEN CUTTING LETTED LEAVES from the Iceberg letter that a the it out. Cut the lettuce trips. Rotate the head a 1/4 in the lettuce trips. Rotate the head a 1/4 in the lettuce trips.	ow 40ŰF/5°C at all times a ensure that the salt is evenle approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pOP - 02) NEEDED FOR THE inches WIDE x 6 inches LON ITE MIXED GREENS. TUCE tuce. Remove the core by hitt in half. Lay the lettuce cut sid turn, and cut across the lettuce.	and that the ice is completely by distributed. In the base. Trim off any brown and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Integrating on the cutting board core is the down on the cutting board. Core
	3/4 way full. Make sure that the water melted. Add salt. Stit Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heatengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. USABLE LEAVES SHOULD MEATENEES CAN BE CUT INTO 1 inch SQNOTE: BE SURE TO USE SAFETY GLOWN, this will loosen the core so you can the lettuce from top to bottom in 1 inch strips lettuce pieces into the ice water.	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and EAVES (LEAF LETTUCE SIASURE A MINIMUM OF (2 IN UARE AND ADDED TO THOSE WHEN CUTTING LETTICE I leaves from the Iceberg let in take it out. Cut the lettuce trips. Rotate the head a 1/4 OVE WHEN CUTTING LETTICE.	ow 40ŰF/5°C at all times a ensure that the salt is evenle approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pOP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE tuce. Remove the core by hitt in half. Lay the lettuce cut sid turn, and cut across the lettuc	and that the ice is completely by distributed. In the base. Trim off any brown in and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS ING) THE SMALL INNER ing on the cutting board core side down on the cutting board. Core in 1 inch squares. Place the
STEP 3	3/4 way full. Make sure that the water melted. Add salt. Stit Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the letter the lengthwise into 1 inch strips. Rotate the letter than 1 inch strips. Rotate the letter than 1 inch strips. The AMOUNT OF ROMAINE LETIME. USABLE LEAVES SHOULD MEALEAVES CAN BE CUT INTO 1 inch SQ NOTE: BE SURE TO USE SAFETY GLO Remove any damaged, brown or bruised down, this will loosen the core so you can the lettuce from top to bottom in 1 inch st lettuce pieces into the ice water. NOTE: BE SURE TO USE SAFETY GLO Drain lettuce mix thoroughly by lifting it or service. Cover with lid, label, date, initial,	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to etuce strips a qter turn and EAVES (LEAF LETTUCE SASURE A MINIMUM OF (2) UARE AND ADDED TO THOVE WHEN CUTTING LET I leaves from the Iceberg let in take it out. Cut the lettuce trips. Rotate the head a 1/4 COVE WHEN CUTTING LET ut of the cold water. Transfer and day dot. Rotate and strips.	ow 40ŰF/5°C at all times a ensure that the salt is evenle approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE tuce. Remove the core by hitt in half. Lay the lettuce cut sid turn, and cut across the lettuc TUCE er to a salad spinner and spin ore under 40ŰF/5°C refriger	and that the ice is completely by distributed. If the base. Trim off any brown in and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Ing on the cutting board core side down on the cutting board. Core in 1 inch squares. Place the dry. Place into line insert pan for attion.
TEP 3	3/4 way full. Make sure that the water melted. Add salt. Stit Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heatengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the let NOTE: THE AMOUNT OF ROMAINE LETIME. USABLE LEAVES SHOULD MEATERVES CAN BE CUT INTO 1 inch SQ NOTE: BE SURE TO USE SAFETY GLO Remove any damaged, brown or bruised down, this will loosen the core so you can the lettuce from top to bottom in 1 inch st lettuce pieces into the ice water. NOTE: BE SURE TO USE SAFETY GLO Drain lettuce mix thoroughly by lifting it of service. Cover with lid, label, date, initial, NOTE: DURING CALIFORNIA RAINY S	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to etuce strips a qter turn and EAVES (LEAF LETTUCE SASURE A MINIMUM OF (2) UARE AND ADDED TO THOVE WHEN CUTTING LET I leaves from the Iceberg let in take it out. Cut the lettuce trips. Rotate the head a 1/4 COVE WHEN CUTTING LET ut of the cold water. Transfer and day dot. Rotate and strips.	ow 40ŰF/5°C at all times a ensure that the salt is evenle approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE tuce. Remove the core by hitt in half. Lay the lettuce cut sid turn, and cut across the lettuc TUCE er to a salad spinner and spin ore under 40ŰF/5°C refriger	and that the ice is completely by distributed. If the base. Trim off any brown in and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Ing on the cutting board core side down on the cutting board. Core in 1 inch squares. Place the dry. Place into line insert pan for attion.
TEP 3	3/4 way full. Make sure that the water melted. Add salt. Stit Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the letter the lengthwise into 1 inch strips. Rotate the letter than 1 inch strips. Rotate the letter than 1 inch strips. The AMOUNT OF ROMAINE LETIME. USABLE LEAVES SHOULD MEALEAVES CAN BE CUT INTO 1 inch SQ NOTE: BE SURE TO USE SAFETY GLO Remove any damaged, brown or bruised down, this will loosen the core so you can the lettuce from top to bottom in 1 inch st lettuce pieces into the ice water. NOTE: BE SURE TO USE SAFETY GLO Drain lettuce mix thoroughly by lifting it or service. Cover with lid, label, date, initial,	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and ettuce strips a qter turn and ettuce strips a qter turn and ettuce strips a qter turn and ettuce AND ADDED TO THOUSE AND ADDED TO THOUSE WHEN CUTTING LETTED I leaves from the Iceberg let in take it out. Cut the lettuce trips. Rotate the head a 1/4 COVE WHEN CUTTING LETTED UT of the cold water. Transfer and day dot. Rotate and stream of the cold water and the cold water an	ow 40ŰF/5°C at all times a ensure that the salt is evenle approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pio OP - 02) NEEDED FOR THE inches WIDE x 6 inches LONIE MIXED GREENS. TUCE tuce. Remove the core by hitt in half. Lay the lettuce cut sid turn, and cut across the lettuce. TUCE er to a salad spinner and spin ore under 40ŰF/5ŰC refriger D, AND INSECTS ARE PREV	and that the ice is completely by distributed. If the base. Trim off any brown in and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Ing on the cutting board core side down on the cutting board. Core in 1 inch squares. Place the dry. Place into line insert pan for attion.
STEP 3	3/4 way full. Make sure that the water melted. Add salt. Sti Use a clean and sanitized cutting board. Ieaves from top if necessary. Cut the heat lengthwise into 1 inch strips. Rotate the letter the letter than the letter t	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and EAVES (LEAF LETTUCE SASURE A MINIMUM OF (2) UARE AND ADDED TO THOVE WHEN CUTTING LETTO I leaves from the Iceberg letto take it out. Cut the lettuce trips. Rotate the head a 1/4 COVE WHEN CUTTING LETTO UT of the cold water. Transfer and day dot. Rotate and stream of the cold water and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water. Transfer and day dot. Rotate and stream of the cold water.	ow 40ŰF/5°C at all times a ensure that the salt is evenle approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pi OP - 02) NEEDED FOR THE inches WIDE x 6 inches LON IE MIXED GREENS. TUCE tuce. Remove the core by hitt in half. Lay the lettuce cut sid turn, and cut across the lettuc TUCE er to a salad spinner and spin ore under 40ŰF/5ŰC refriger D, AND INSECTS ARE PREVENT	and that the ice is completely by distributed. If the base. Trim off any brown in and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Ing on the cutting board core side down on the cutting board. Core in 1 inch squares. Place the dry. Place into line insert pan for ration. VALENT TO THE PRODUCT,
STEP 3	3/4 way full. Make sure that the water melted. Add salt. Stit Use a clean and sanitized cutting board. leaves from top if necessary. Cut the heatengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the lengthwise into 1 inch strips. Rotate the let NOTE: THE AMOUNT OF ROMAINE LETIME. USABLE LEAVES SHOULD MEATERVES CAN BE CUT INTO 1 inch SQ NOTE: BE SURE TO USE SAFETY GLO Remove any damaged, brown or bruised down, this will loosen the core so you can the lettuce from top to bottom in 1 inch st lettuce pieces into the ice water. NOTE: BE SURE TO USE SAFETY GLO Drain lettuce mix thoroughly by lifting it of service. Cover with lid, label, date, initial, NOTE: DURING CALIFORNIA RAINY S	er temperature is at or beling the water vigorously to a Cut the core off the romaine and of romaine in half from to ettuce strips a qter turn and ettuce strips a qter turn and ettuce strips a qter turn and ettuce strips a qter turn and ettuce AND ADDED TO THOUSE AND ADDED TO THOUSE WHEN CUTTING LETTED I leaves from the Iceberg let in take it out. Cut the lettuce trips. Rotate the head a 1/4 COVE WHEN CUTTING LETTED UT of the cold water. Transfer and day dot. Rotate and stream of the cold water and the cold water an	ow 40ŰF/5°C at all times a ensure that the salt is evenle approximately 2 inches from p to bottom. Lay cut half down cut into 1 inch squares and pio OP - 02) NEEDED FOR THE inches WIDE x 6 inches LONIE MIXED GREENS. TUCE tuce. Remove the core by hitt in half. Lay the lettuce cut sid turn, and cut across the lettuce. TUCE er to a salad spinner and spin ore under 40ŰF/5ŰC refriger D, AND INSECTS ARE PREV	and that the ice is completely by distributed. If the base. Trim off any brown in and cut lettuce leaves lace into ice water. DAY CAN BE CUT AT THIS NG) THE SMALL INNER Ing on the cutting board core side down on the cutting board. Core in 1 inch squares. Place the dry. Place into line insert pan for attion.

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ITEM	CHOP SALA	AD MIX		ID#:SOP - 09.1
SHELF LIFE	1 DAYS	1 DAYS DATE ISSUED: 3/6/		SUED:3/6/2012
			POR	TIONS:Cup
	Y	/IELD: <mark>2.5 - gal / 9.5 - I</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - cup / 9.46 - I		
	LETTUCE ICEBERG cleaned, chopped, dried, 1/2" pieces	1 gal / 3.79 l		
	LETTUCE ROMAINE	1 gal / 3.79 l		
	cleaned, chopped dried, 1/2" pieces LETTUCE SPRING MIX	1/2 cup		
	cleaned, chopped dried, 1/2" pieces	•	,	,
		PREPARA	TION	
STEP 1	Place the Iceberg, Romaine and spring Mettuces are fully incorporated. Place into $40\hat{A}^{\circ}F/5\hat{A}^{\circ}C$ refrigeration.			
	, o, o . ego.ae	EQUIPM	ENT	
	LEXAN	KITCHEN SPOON	MEASURING CUPS	KITCHEN GLOVES
	LINE INSERT PAN WITH LID			

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	DO NOT VARY FF	ROM THESE STAN	DARDS	
ITEM	ROMANO PARS	LEY		D#:SOP - 10.1
SHELF LIFE	2 DAYS		DATE ISSU	ED: <mark>3/6/2012</mark>
			PORTIO	NS: <mark>2 TBL</mark>
	YIE	LD:3 - cup / 710 - ml	6 - cup / 1.42 - I	12 - cup / 2.8 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - 2 TBL	48 - 2 TBL	96 - 2 TBL
			<u> </u>	<u>L</u>
<u>SOP - 19</u>	CHEESE ROMANO GRATED CHOPPED PARSLEY	2 cup 1 cup	1 qt / 946 ml 2 cup	2 qt / 1.89 l 1 qt / 946 ml
		PREPARATIO	N	
STEP 1 STEP 2	Place grated Romano cheese in a large I Add chopped parsley (make sure parsley green.	oowl. Make sure cheese	is loosened and there a	
STEP 3	Place in line insert pan with lid. Cover, la	bel, date, initial, and day EQUIPMENT		F/5°C refrigeration.
		LATEX GLOVES	LINE INSERT PAN	MEASURING CUPS

	HARD ROCK CAFE STANDARD RECIPE					
	DO NOT VARY	FROM THESE STANDA	RDS			
ITEM:	CHOPPED GREE	N ONIONS	ID#	SOP - 13		
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012		
			PORTIONS	Tablespoon		
	Y					
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	16 - TBL / 237 - ml				
	ONION GREEN	1 Bunch		I		
		PREPARATION				
STEP 1 STEP 2	Remove amount needed from cooler. Rinse fresh green onions under fauce towel.	t, remove dead membrane fron	n outer stalk. Dry off ex	cess water with a clean		
STEP 3	Place on green cutting board and trim			on into 1/4" slices.		
STEP 4	NOTE: BE SURE TO USE SAFETY O Store in a suitable size container. Cov refrigeration.			· 40°F / 5°C		
	3	EQUIPMENT				
	CLEAN TOWEL KNIFE	GREEN CUTTING BOARD	CONTAINE	R WITH LID		
	SAFETY GLOVE					
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

			CAFE STANDARD REC	··· -	
		OO NOT VARY FE	ROM THESE STAN	NDARDS	
ITEN	Λ:	TOMATO WEDGI	ES		D# <mark>:</mark> SOP - 14
SHELF LIFE	1	1 DAYS		DATE ISSU	ED: 3/6/2012
				PORTIO	NS:wedge
		YIEL	D:1 - Each		
	INGRE	DIENTS	MEASURE		
	PORTIONS	PER BATCH	6 - wedge		
	TOMATO VINE RIPE	4X5	1 Each		
			PREPARATI	ION	
STEP 1	Place in cold water to	wash. Remove and dr		, remove the core from the to	matoes. Make sure the
	entire core is removed	•			
STEP 2				edge master. If not available,	cut tomato in half, top to
	NOTE: RESURE TO	ISE SAFETY OF OVE	o three equal wedges. F E WHEN SLICING TON	Repeat for other hair.	
STEP 3	Place in container cov	er lahel date initial	and day dot. Store und	er 40°F(5°C) refrigeration.	
0121 0	r idoc iii ooritairici, oov	or, labor, dato, iritiar,	EQUIPMEN		
			TILLE COEF	EN CUTTING BOARD	CORING TOOL
	FRENCH KNIFE	CONTAINER WIT	H LID GREE	IN COTTING BOARD	COMING TOOL

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HARD ROCK CAFE STANDARD RECIPE							
	DO NOT	VARY FRO	OM THESE ST	TANDARI	DS		
ITEM:	DICE	D TOMATO				ID#:	SOP - 14.1
SHELF LIFE:		1 DAYS			DA	ATE ISSUED:	3/6/2012
						PORTIONS:	x 1/3 cup
		YIELD:	2 - cup / 473 - m	ıl			
	INGREDIENTS		MEASURE				
	PORTIONS PER BAT	СН	6.01 - x 1/3 cup				
	TOMATO ROMA		6 Each				I
			PREPAR	ATION			
	Place in cold water to wash, remover is removed. Place on tomate NOTE: BE SURE TO USE SAFE	slicer and ca	refully slice tomat	o. Save ton	nato ends fo		
STEP 2	Place the tomato on a clean, san catch pan underneath the dicer to NOTE: IF YOU DO NOT HAVE A	itized tomato of catch the ton	dicer with 3/8" dici natoes.	ng grid and		andle down. N	Make sure there is a
STEP 3	Place cleaned and cored tomatoes slices. Stack the sliced tomatoes NOTE: BE SURE TO USE SAFE	es on a clean a in a stack of 3	and sanitized cutti and dice the tom	ing board. S atoes into 3	3/8" pieces.	Ü	'
	AT 1/4" THICK Place in a plastic line insert pan.	Cover with lid,	label, date, initial		ot. Store und	der 40°F(5Â	°C) refrigeration
	DRAIN PAN	DICER WIT	H 3/8" BLADE	FRENC	H KNIFE	LINE INSE	RT PAN WITH LID
	GREEN CUTTING BOARD	CORING TO	OOL				
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							

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	HARD ROCK CAF	E STANDARD RECIPE		
	DO NOT VARY FRO	M THESE STANDA	RDS	
ITEM:	DICED GREEN PEPPE	RS	ID#:	SOP - 14.2
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Ounce
	YIELD:	6 - oz / 170 - g		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - oz / 170 - g		
	PEPPER BELL GREEN	1 Each		
STEP 1	Place in cold water to wash, remove and drain	PREPARATION Using a chef knife, cut in	half and remove stem and	l all seeds.
STEP 2	Place the cleaned, ripe, fresh pepper on a cleathere is a catch pan underneath the dicer to catch	an, sanitized dicer with 1/4 atch the pepper.	• •	nandle down. Make sure
STEP 3	NOTE: IF YOU DO NOT HAVE A DICER, FOI Place cleaned and halved pepper on a clean a 1/4" slices. Rotate 90° and then dice the pep	nd sanitized cutting board	. Slice peppers using a sha	arp French knife into
STEP 4	Place in suitable size container, cover with lid,	label, date, initial and day EQUIPMENT	dot. Store under 40ŰF / 5	5ŰC refrigeration
	FRENCH KNIFE TOMATO DICER	CONTAINER WITH L	ID GREEN CUTT	TING BOARD
	SAFETY GLOVE			
	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAR			

		HARD ROCK CAF	E STANDARD RECIPI	=		
	1 OD	NOT VARY FRO	M THESE STAND	ARDS		
ITEM:	DICED	PEPPERS (SMALL	DICE)		ID#:	SOP - 14.3
SHELF LIFE:				D	ATE ISSUED:	3/6/2012
					PORTIONS:	Cup
		YIELD:	1 - cup / 237 - ml			
	INGREDIE	NTS	MEASURE			
	PORTIONS PE	RBATCH	1 - cup / 237 - ml			
	PEPPER BELL RED		1 Each			l
	Place in cold water to was NOTE: BE SURE TO USE			t in half and rer	move stem and	d all seeds.
STEP 2	Place cleaned and halved slices. Rotate slices 90°	pepper on a clean a	and sanitized cutting boat into 1/8" dice.	ard. Slice the p	eppers using a	a Chef knife into 1/8"
STEP 3	Place into a line insert pan	. Cover with lid, labe	el, date, initial and day of EQUIPMENT	dot. Store unde	r 40°F/5°C	refrigeration
	FRENCH KNIFE	KITCHEN GLOVES	TOMATO I	DICER	CONTAINER	R WITH LID
	THE WORK AREA, EQUI STORAGE OF THIS PRO				ED FOR THE	

	HARD ROCK CAF	E STANDARD RECIPE		
	DO NOT VARY FRO	M THESE STANDA	RDS	
ITEM:	DICED RED PEPPER	S	ID#:	SOP - 14.5
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Ounce
	YIELD:	6 - oz / 170 - g		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - oz / 170 - g		
	PEPPER BELL RED	1 Each	I	
STEP 1	Place in cold water to wash, remove and drain	PREPARATION . Using a chef knife, cut in	half and remove stem and	all seeds.
STEP 2	Place the cleaned, ripe, fresh pepper on a cleathere is a catch plan underneath the dicer to catch	nn, sanitized dicer with 1/4 atch the pepper.		nandle down. Make sure
STEP 3	NOTE: IF YOU DO NOT HAVE A DICER, FOI Place cleaned and halved pepper on a clean a 1/4" slices. Rotate 90° and then dice the pep	nd sanitized cutting board	. Slice peppers using a sha	arp French knife into
STEP 3	Place in suitable size container, cover with lid,	label, date, initial and day EQUIPMENT	dot. Store under 40°F(5Å	ŰC) refrigeration
	FRENCH KNIFE TOMATO DICER	CONTAINER WITH L	ID GREEN CUT	TING BOARD
	SAFETY GLOVE			
	THE WORK AREA, EQUIMPENT, COOKING STORAGE OF THIS PRODUCT ARE CLEAR			

	LIABB BOOK	24 FE OTANDA DD DEOIS		
		CAFE STANDARD RECIF	_	
	DO NOT VARY F	ROM THESE STAN	DARDS	
ITEN	1: SHREDDED CAR	ROTS		ID#:SOP - 18
SHELF LIFE	1 DAYS		DATE IS	SSUED: 3/6/2012
			POR	TIONS: Cup
	YIE	LD: <mark>1 - cup / 237 - ml</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - cup / 237 - ml		
	CARROT	2 Carrot		
		PREPARATIO		
STEP 1	Assemble Hobart or Robot Coupe with 1		N	
OILI I	NOTE: BE SURE TO USE SAFETY GLO		ARROTS	
STEP 2	Place carrots in 40°F / 5°C water and			bles. Put carrots in colander
	and shake out water.		ŭ	
STEP 3	Peel and cut off stems and ends of fresh container.	carrots. Place carrots into	o hopper and push tl	hrough into suitable size
STEP 4	Place in proper container. Cover with lid,	label, date, initial, and da EQUIPMENT		0°F / 5°C refrigeration
	HOBART MIXER CONTAINE	R WITH LID	CHEF KNIFE	SAFETY GLOVE
	E WORK AREA, EQUIMPENT, COOKING ORAGE OF THIS PRODUCT ARE CLEAR	N, SANITARY, AND FRE		

		HARD ROCK C	AFE STANDARD RE	CIPE				
		DO NOT VARY FF	ROM THESE STA	ANDARI	OS			
ITEM:		CHOPPED PARSLI	ΞY			ID#:	SOP - 19	
SHELF LIFE:		1 DAYS				DATE ISSUED:	3/6/2012	
						PORTIONS:	Cup	
		YIELD	1 - cup / 237 - ml					
	INGRE	DIENTS	MEASURE					
	PORTIONS	PER BATCH	1 - cup / 237 - ml					
	HERB PARSLEY FRES	SH	2 Bunch(0)				l	
			PREPARA	TION				
STEP 2		e dirt. b bunch and while holdir SUE SAFETY GLOVE V			ard.			
STEP 3	Place the chopped pars completely wrapped. R	sley in the center of an u un cold water over the to me the running water and	unused, clean, sanita owel and parsley whil	ry bar tow le squeez	ing the towe			
STEP 4	Place in container lined refrigeration.	I with paper towel. Cove	r with lid, label, date,	initial, an	d day dot. R	totate and store	e under 40°F(5°C)
			EQUIPME	ENT				
	KNIFE	GREEN CUTTING	BOARD	CLEAN .	TOWEL	CONTAIN	ER WITH LID	
	SAFETY GLOVE							
INSURE THAT THE PREPAR CONTAMINA	RATION OR STORAGE NTS!	EA, EQUIMPENT, COC OF THIS PRODUCT A	OKING UTENSILS, A ARE CLEAN, SANITA	ARY, AND	TAINERS U	M		

	HARD RC	CK CAFE STANDARD REC	IPE	
	DO NOT VAR	Y FROM THESE STAN	IDARDS	
ITE	M: PASTA CAV	ATAPPI	IDa	#:SOP - 20.4
SHELF LIF	E: 2 DAYS	3	DATE ISSUE	D: <mark>3/6/2012</mark>
			PORTIONS	S:Pound
		YIELD: 11.3 - lb / 5.1 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	11.25 - lb / 5.1 - Kilo	g	
	PASTA CAVATAPPI	5 lb / 2.27 Kilog		1
	WATER SPICE SALT KOSHER	2 gal / 7.57 l		
	OIL OLIVE PURE	1/2 cup 1 cup		
		PREPARATI	ON	
STEP 1	Place water in a suitable size stock pot. A return to a full boil and cook for 6 to 8 min	Add salt and bring to a full boinutes or until 'al dente'. Be ca	il. Carefully add pasta and stir to preful not to overcook. ('al dente'	
STEP 2	meaning that when you bite down on the	pasta you should feel some	resistance).	thline
STEP 2	When finished, quickly pour into a coland Once chilled, remove pasta from ice bath			the cooking process).
	NOTE: COLANDER AND ICE BATH SH	OULD BE SET BEFORE AD	DDING THE PASTA TO THE WA	
STEP 3	Transfer to a suitable size container. Cov			
	PASTA PORTION SIZES: Penne - 8 oz	Spaghetti #8 - 4 d	oz/113 g	nair portion = 4 02/113 g),
		EQUIPMEN		
		STOCK POT	KITCHEN SPOON	ICE BATH
	COLANDER CONTAINER WITH LID	STRIPPER BAGS	MEASURING CUPS	

	HARD	ROCK CAFE STANDARD RECIPE		
		ARY FROM THESE STANDA	RUG	
ITEN		DDED CHEESE	ID#:SO	P - 21 1
SHELF LIFE			DATE ISSUED: 3/6/	
OHEEL EN E	2 01	410	PORTIONS: Cur	
		YIELD:41.5 - lb / 18.8 - Kilog	r oktrons.eu	,
	MODERIENTO			
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	189.71 - cup / 44.88 - I		
	CHEESE CHEDDAR BLOCK	21 lb / 9.53 Kilog		
	CHEESE MONTEREY JACK BLOCK CORN STARCH	21 lb / 9.53 Kilog 1 lb / 454 g		
		1.157 13.1 g	1	
		PREPARATION		
STEP 1	Cut the blocks of cheese into pieces the			
	NOTE: BE SURE TO USE SAFETY OF NOTE: KEEP THE CHEESE AS COL			
STEP 2	Shred the cheese using a 3/16in / 5mi			
	NOTE: IT IS BEST TO ALTERNATE	THE TWO TYPES OF CHEESE AS	YOU GO.	
	NOTE: IF LARGE AMOUNTS ARE B		BEL, DATE AND REFRIGERATI	E AS YOU GO. PUT
	15lbs / 6.8 KG AT A TIME INTO "C" NOTE: IF YOU ARE UNABLE TO DO		ING "CLUMPING" YOU MAY SE	DINKI E
	CORNSTARCH OVER THE SHREDE			
	PUT THE CORNSTARCH INTO A SH			
STEP 3	NOTE: USE 1lbs / 454g CORN STAR Once you have finished shredding che		a and place into line inpart page	Cover label data
SIEFS	initial, day dot and store under 40°F.	/ 5°C refrigeration. You can also pla	s and place into line insert paris. ace loose cheese into line insert c	cover, label, date, pans. Cover, label.
	date, initial, day dot and store under 4	0°F / 5°C refrigeration	200 10000 01.0000 mile mile mile m	ranor coron, nason,
		EQUIPMENT		
		ROBOT COUPE WITH 3/16IN	"C" LEXAN CONTAINER	LARGE CHEF
	•	SHREDDER PLATE	WITH LID	KNIFE
	CUTTING BOARD	SAFETY GLOVE		
INCURE TO	AT ALL THE WORK AREA FOR	NT COOKING LITENSU O AND CO	NITAINEDO HOED FOR THE	
	AT ALL THE WORK AREA, EQUIMPE ION OR STORAGE OF THIS PRODUC			
CONTAMINA		. AL CLEAN, CANTANT, AND I		

	HARD ROC	CK CAFE STANDARD RECIPE		
	DO NOT VARY	FROM THESE STANDA	ARDS	
ITEM	SHREDDED MONT	TEREY JACK	ID#:SOF	P - 21.3
SHELF LIFE	1 DAYS	S	DATE ISSUED: 3/6/	2012
			PORTIONS: 1/2	cup
		YIELD: 2.9 - lb / 1.3 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	26.51 - 1/2 cup		
	CHEESE MONTEREY JACK BLOCK	3 lb / 1.36 Kilog	1	
STEP 1	Cut the block of cheese into pieces that NOTE: BE SURE TO USE SAFETY G NOTE: KEEP THE CHEESE AS COL	LOVE WHEN CUTTING CHEE	SE BLOCKS	
STEP 2 STEP 3	Shred the cheese using a Hobart Mixe Place the shredded cheese into a plas	er or a Robot Coup fitted with a	3/16in/5mm cheese shredding	
		BOT COUPE WITH 3/16IN REDDER PLATE	PLASTIC CONTAINER WITH LID	LARGE CHEF KNIFE
	CUTTING BOARD SA	FETY GLOVE		
	HE WORK AREA, EQUIMPENT, COO TORAGE OF THIS PRODUCT ARE C			

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	HARD ROCK O	CAFE STANDARD RECIPI	E
	DO NOT VARY FI	ROM THESE STAND	DARDS
ITEM:	RED ONIONS (SL	ICED)	ID#:SOP - 22
SHELF LIFE:	1 DAYS		DATE ISSUED: 3/6/2012
			PORTIONS:4 ring
	YIE	LD:120 - ring	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	30 - 4 ring	
	ONION RED	2 lb + 4 oz / 1.02 Kilog	
		PREPARATION	-
	Cut the ends off of the fresh, jumbo, onior NOTE: BE SURE TO USE SAFETY GLO		
STEP 2	Place the whole peeled red onion on a slin NOTE: BE SURE TO USE A STEEL MES	cer. Set blade at 1/4" settir	ng. Slice red onion.
	Store the 2 1/2" or greater rings in a suital 40°F(5°C) refrigeration.	ble size container. Cover v	with lid, label, date, initial, and day dot. Store under
STEP 4	Reserve rings and pieces smaller than 2	1/2" diameter for other pre EQUIPMENT	p products. Store under 40°F/5°C refrigeration.
	HOBART SLICER CON	TAINER WITH LID	SAFETY GLOVE
	E WORK AREA, EQUIMPENT, COOKING ORAGE OF THIS PRODUCT ARE CLEA		

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	HARD ROC	K CAFE STANDARD RECIPE		
		FROM THESE STANDA	ARDS	
ITEM				D#:SOP - 22.1
			-	
SHELF LIFE	1 DAT	5		ED: 3/6/2012
			PORTIO	NS:Ounce
		YIELD: 4.3 - lb / 1.9 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	68 - oz / 1.93 - Kilog		
				•
	ONION RED	5 lb / 2.27 Kilog	1	
		PREPARATION		
STEP 1	Peel the onions and remove ends.	-		
STEP 2	Cut in half, vertically. Cut 1/8" apart the			cing.
STEP 3	NOTE: BE SURE TO USE SAFETY Place in suitable size container. Cover			r 40°E(5°C)
SILF 3	refrigeration.	er with hid, label, date, illitial and	day dot. Store dride	1 40A T (3A C)
	g	EQUIPMENT		
	CUTTING BOARD KNI	FE CONTAINER WITH LII	D SA	AFETY GLOVE
	NORK AREA, EQUIMPENT, COOKIN			lE .
CONTAMINANTS!		,, , / 1122 /		

	HADD DO	OK CAEE	STANDARD RECIPE		
	_			200	
			M THESE STANDA	RDS	
ITEN	YELLOW ONION (SMALL DICE)				D##SOP - 22.15
SHELF LIFE	1 DAYS		DATE IS	SUED: 3/6/2012	
				PORT	IONS:Pound
		YIELD:	5 - lb / 2.3 - Kilog		
	INGREDIENTS		MEASURE		
	PORTIONS PER BATCH		5 - lb / 2.27 - Kilog		
			L		
	ONION YELLOW		5 lb / 2.27 Kilog		
			PREPARATION		
STEP 1	NOTE: BE SURE TO USE SAFETY Peel the onions and remove ends.	Y GLOVE	S WHEN CUTTING ONI	ONS	
STEP 2	Cut in half vertically. Cut 1/8" apart	then 3 sli	ces horizontally. Then cur	t down at 1/8" sn	acina
STEP 3	Place in suitable size container. Co				
	refrigeration.		.,,	,	
			EQUIPMENT		
		NIFE	CONTAINER WITH LID		SAFETY GLOVE

	HARD ROCK (CAFE STANDARD RECIPE		
	=	ROM THESE STANDAR	one	
1				
ITEM		DICE)	ID#:SOP - 22.2	
SHELF LIFE	1 DAYS		DATE ISSUED: 3/6/2012	
			PORTIONS: Ounce	
	YII	ELD: 4.3 - lb / 1.9 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	68 - oz / 1.93 - Kilog		
	ONION RED	5 lb / 2.27 Kilog	I	
		PREPARATION		
STEP 1 STEP 2	Peel the onions and remove ends. Cut in half, vertically. Cut 3/8" apart ther NOTE: BE SURE TO USE SAFETY GL	n 3 slices horizontally. Then cu		
	CUTTING BOARD	KNIFE DICER WIT	TH 3/8" BLADE	
	NORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAN			

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	HARD ROCK CAI	E STANDARD REC	IPE				
DO NOT VARY FROM THESE STANDARDS							
ITEM:	YELLOW ONION (3/8" D	ID#	SOP - 22.25				
SHELF LIFE:	1 DAYS		DATE ISSUED	3/6/2012			
			PORTIONS	Pound			
	YIELD:	5 - lb / 2.3 - Kilog					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog					
'							
	ONION YELLOW	5 lb / 2.27 Kilog					
		PREPARATIO	ON				
	NOTE: BE SURE TO USE SAFETY GLOVE V		<u> </u>				
	Peel the onions and remove ends.	THE ROOT TIME ON	10110				
	NOTE: IF YOU HAVE A 3/8in ONION DICER	GOTO STEP 4					
	NOTE: IF YOU DO NOT HAVE A TOMATO D						
	Cut in half vertically. Cut 3/8" apart then 3 slice						
	Place in suitable size container. Cover, label, of						
	Cut the onion in half vertically and place the or			and slide the handle			
	down. Make sure there is a catch pan underne	ath the dicer to catch EQUIPMEN					
	CUTTING BOARD F	KNIFE DICE	ER WITH 3/8" BLADE				
INSURE THAT ALL	L THE WORK AREA, EQUIMPENT, COOKING	GUTENSUS AND C	CONTAINERS LISED FOR THE	:			
	R STORAGE OF THIS PRODUCT ARE CLEA	•		-			
CONTAMINANTS!		ii, Caillaiti, Alto					

	HARD BOCK	CAFE STANDARD RECIPE	
		FROM THESE STANDA	RNS
ITEM			ID#:SOP - 22.3
SHELF LIFE		OLIOLD	DATE ISSUED: 3/6/2012
O11221 211 2	·		PORTIONS: Pound
	YIELD:3.8 - lb /1.7 - K		- Control Control
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3.75 - lb / 1.7 - Kilog	
STEP 1 STEP 2 STEP 3 STEP 4		blade at 1/2" setting. Slice yell 2" inner diameter for other prep	
	40°F / 5°C refrigeration. HOBART SLICER CO	EQUIPMENT ONTAINER WITH LID	SAFETY GLOVE
	E WORK AREA, EQUIMPENT, COOKI ORAGE OF THIS PRODUCT ARE CLE		

HARD ROCK CAFE STANDARD RECIPE							
DO NOT VARY FROM THESE STANDARDS							
ITEM:	RED ONION MINCE	:D	ID#:	ID#:SOP - 22.4			
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012			
			PORTIONS:	Pound			
	YIELD	5 - lb / 2.3 - Kilog					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog					
		•					
	ONION RED	5 lb / 2.27 Kilog					
		PREPERATION	1				
	Place onion on cut end. Using French knife, or lengthwise and then make 3 cuts horizontally	cut onion in half. Place o	=	n 1/16 inch apart			
STEP 2	Cut down on the top of the onion at 1/16 inch	spacing.					
	NOTE: BE SURE TO USE CUTTING GLOVE WHEN CUTTING ONIONS Place in suitable size container. Cover, label, date, initial and day dot. Store under 40ŰF/5ŰC refrigeration EQUIPMENT						
	CUTTING BOARD KNIFE	SAFETY GLOVE	CONTAINER WIT	H LID			
NSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **BAGGING, CHILLING, REHEATING** ITEM: D# SOP - 23 **SHELF DATE ISSUED: 3/6/2012** LIFE: PORTIONS: Quart YIELD:5 - qt /4.7 - I MEASURE **INGREDIENTS PORTIONS PER BATCH** 5 - qt / 4.73 - I HOT SAUCES AND PRODUCTS 1 1/4 gal / 4.73 l 2 gal / 7.57 l ICF WATER 1 gal / 3.79 l **PREPERATION** STEP 1 Cook product according to recipe. Make sure that the product has reached a minimum temperature of 165ŰF/74ŰC or as per the NOTE: THE PROCEDURES BELOW IS FOR UNITS WITH BAG SEALERS STEP 2 Bagging: Using the "O" ring stand up pouch stand (80311), place boilable storage pouch -30769 in the stand and roll mouth of bag over "O". Ladle or pour qt of product into each bag. Remove the pouch form the stand and remove below ring. Transfer to sealing Sealing the bags: Insert mouth of bag between the jaws of the sealer. Be sure the sealing area is clean and free of contaminants. STEP 3 Activate impulse sealer using either foot pedal or activation switch. Fill out food label and place on top on sealed portion of bag. Seal bag again as above STEP 4 Chilling: In a large poly combo container, mix a ratio of 2 parts ice and 1 part cold water. This mixture will result in a water temperature of 35°F/2°C or lower. Leave 1/3 of container for product volume. Place pouches in ice water. Be sure all product is below the water line. Check temperature of water to make sure it is 40°F/5°C. Stir the water every 10-15 minutes. After 60 minutes, remove last pouch that was placed in the ice bath and take temperature. If temperature is 40°F/5°C or lower, remove the bags and follow storage procedure. STEP 5 Storage: Store chilled bags in walk-in cooler at 40°F/5°C. Be sure there is adequate airflow by allowing space between stacks of pouches on racks or carts. For HAACP purposes, keep daily log of temperature or as required by local health regulations. STEP 6 Reheating: Place the bags in a pot or kettle of 190°F/88°C water for 10 to 20 minutes; until the temperature of the product reaches 165°F/74°C. Bags may also be reheated in a steamer heated to 165°F/74°C. STEP 7 Service: Cut a corner of the bag and carefully pour into a serving container lined with a scorch bag. STEP 8 Checking the Temperature of Bagged Product: Place the bag on a clean, sanitary, flat work surface. Without breaking the bag, place the thermometer in the center of the bag. Fold the bag in half so that the thermometer is surrounded by bagged product. NOTE: IF YOU HAVE MULTIPLE BAGS OF PRODUCT, PLACE THERMOMETER IN BETWEEN BAGS NOTE: THE PROCEDURE BELOW IS FOR UNITS THAT DO NOT HAVE A BAG SEALER Chilling: In a clean, sanitized sink, mix a ratio of 2 parts ice and 1 part cold water. This mixture will result in a water temperature of 35°F/2°C or lower. Make sure water level is below the height of the container. Place container in ice water. Check temperature of water to make sure it is 40°F/5°C. Stir the water every 10-15 minutes. After 60 minutes, take temperature of the product in containers in the ice bath. If the temperature is 40°F/5°C, remove the containers and follow storage procedure. Storage: Transfer chilled product into line insert pans in walk-in cooler at 40°F/5°C. Be sure there is adequate airflow by allowing space between stacks of containers on racks or carts. For HAACP purposes, keep daily log of temperature or as required by local health regulations. Reheating: Pour the sauce into a suitable stock pot over medium heat until the temperature of the product reaches 165°F/74°C. Return heated sauce to line insert pan for service. Containers may also be reheated in a steamer. Labeling: Be sure to label, date, initial, day dot, and rotate all products immediately. **EQUIPMENT**

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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	HARD ROC	K CAFE STANDARD RECI	PE		
	DO NOT VARY	FROM THESE STAN	IDARDS		
ITEM	FRENCH FRIES (C	ID#:SOP - 25			
SHELF LIFE	LIFE:		DATE ISSUED: 3/6/2012		
			PORTIONS:5 oz		
	Y	I ELD: 32 - oz / 907 - g			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	6.4 - 5 oz			
<u>SEAS - 19</u>	POTATO FRENCH FRIES FROZEN SPICE SEASON SALT LAWRYS	3 lb / 1.36 Kilog 1 TBL			
	BASKI	ET SIZE: Width: 6 1/2" Len PREPARATIO			
STEP 1	and prevent clumping.		DO NOT OVERFILL BASKET, to ensure even cooking		
STEP 2			in fryer for 5 to 5 1/2 minutes, Cooking time may increase ked. Fries should be crisp and light golden brown in color.		
STEP 3					
	MIXING BOWL MEASURING SPOONS DREDGE CAN				
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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HARD ROCK CAFE STANDARD RECIPE					
	DO NOT VARY FR	OM THESE STANDAR	RDS		
ITEM:	HARD BOILED EGGS (CO	ID#:	SOP - 26		
SHELF LIFE:			DATE ISSUED:3/6/2012		
			PORTIONS:	Each	
	YIELD:	12 - Each			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	12 - Each			
	EGGS SPICE SALT IODIZE TABLE WATER	12 Each 1/2 cup 1 gal / 3.79 l			
	Fill a suitable size sauce pan with cold salted was boil. Boil for 12-13 minutes. While the eggs are the in the ice bath to shock (stop the cooking proporties and 17BL OF SALT PER 2 CUPS OF	cooking set up an ice bath. (ocess). Leave the in the ice	Once the eggs are finished cobath for about 15 minutes.	ooking, carefully place	
	EASY TO PEEL.	OF WATER TO ENGORE T	THE MILMIDICARIE IN EGG 10	OLI AND AND ESSO	
	Once cooled, remove the eggs from the ice bath and peel off the egg shell. TO PEEL - gently tap the egg on a hard surface to create small cracks in the shell. Then peel off the shell. Rinse the peeled eggs under cold running water to remove any shell pieces that have stuck on the egg.				
	Place the cooked, peeled eggs in a suitable size storage container. Reserve for dicing of hard boiled eggs. EQUIPMENT				
	SAUCE PAN SLOTTED SPOO	ON	CONTAINER WITH LID		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

	HARD ROCK CAFE STANDARD RECIPE						
DO NOT VARY FROM THESE STANDARDS							
ITEM:	M: HARD BOILED EGGS (DICING)			ID#:	SOP - 26.1		
SHELF LIFE:	2 DAYS			DATE ISSUED:	3/6/2012		
						PORTIONS:	Cup
	YIELD:1 - gal / 3.8 - I						
	ING	REDIENTS	MEASU	RE			
	PORTIO	NS PER BATCH	16 - cu) / 3.79 - I			
	EGG HARDBOILE)	6 lb / 2.7	72 Kilog PREPARATION			I
STEP 1	finger to completely	t with 1/4" grids and a full dice eggs. Use a kitchen Rotate and store under 4	spoon to p	push eggs through place the diced egg			
		BASKETS GRIDS ARE N					
STEP 1	strips into a 1/4" rou	e, carefully slice the egg∄ ugh chop. Transfer to a su °C / 5°C refrigeration.					enne strips. Then cut the tial, and day dot. Rotate
	NOTE: BE SURE T	O USE SAFETY GLOVE	WHEN SL				
				EQUIPMENT			
	HOTEL PAN	LINE INSERT PAN WI	TH LID	KITCHEN GLO\	/ES	FRYER BASKE	T WITH 1/4" GRID
	FRENCH KNIFE	CUTTING BOARD		CONTAINER W	ITH LID	SAFETY GLOV	E
	RATION OR STORA	AREA, EQUIMPENT, CO AGE OF THIS PRODUCT					

ITEM	SPINACH LEA	ID#	SOP - 28	
SHELF LIFE	2 DAYS		DATE ISSUED	3/6/2012
			PORTIONS	2 oz
	YI	∃ ■D:4 - lb / 1.8 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - 2 oz		
			<u> </u>	<u> </u>
	WATER SPINACH FRESH SPICE SALT KOSHER	2 gal / 7.57 l 4 lb / 1.81 Kilog 1 cup		
STEP 1	Clean and sanitize entire sink and surroun	PREPARATION		'
STEP 2	Fill sink with 2 gal of ice and add enough of 5°C at all times and that the ice is complete.	cold tap water to fill the sink half	fway. Make sure that the wat	er temperature is 40°l
STEP 3	Clean (fresh, baby leaf) spinach then trans Place in suitable size storage container. C refrigeration.			
	NOTE: PORTION 2oz / 57g OF SPINACH		PLACE IN A LINE INSERT	PAN.
	EQUIPMENT			
	MEASURING CUPS	STRIPPER BAGS	CONTAINER WITH L	ID

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	HARD ROCK CA	AFE STANDARD RECIPE				
	DO NOT VARY FR	OM THESE STANDAR	RDS			
ITEM:	AVOCADO (DICED)	ID#: SOP - 30			
SHELF LIFE:	0 DAYS		DATE ISSUED:	3/6/2012		
			PORTIONS:	1/4 cup		
	YIELD					
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	3 - 1/4 cup				
	AVOCADO HASS LEMON	1 Each Dash (To Taste)				
	Using a sharp knife, cut around the avocado se the seed in half again. Peel the skin off one qte	r. Only remove the seed from	the other half when you nee			
STEP 2 STEP 3	Take one qter of an avocado and cut into two sl Place avocados in plastic line insert pan during	lices. Then cross cut the slice service.	es four times to yield 10 1/2 i	•		
NOTE: AVOCADOS ARE TO BE CUT TO ORDER FOR IMMEDIATE USE. IF CUT AVOCADOS ARE TO BE HELD FOR LONGER THAN 10 MINUTES THEN LEAVE THE PIT IN AND SQUEEZE A SMALL AMOUNT OF FRESH LEMON JUICE ON THEM. NEVER STORE PEELED AND CUT AVOCADOS IN LEMON WATER.						
		EQUIPMENT				
	CUTTING BOARD KNIFE	LARGE SPOON	SAFETY GI	LOVE		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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	HARD RO	CK CAFE STANDA	ARD RECIPE			
	DO NOT VAR'	Y FROM THES	E STANDA	RDS		
ITEM:	AVOCADO (S	LICED)		ID#:SOP - 30.1		
SHELF LIFE:	9 SHIFT:	s		DATE ISSUE	D:3/6/2012	
				PORTION	S:3 slices	
	YIELD: 12 - slices					
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	4 - 3 slices				
	AVOCADO HASS LEMON	1 Each 1 as needed	i			
		PR	EPARATION			
	Using a sharp knife, cut around the avoca the seed in half again. Peel the skin off or	n qter. Only remove	e the seed from	the other half when you n		
STEP 2	NOTE: BE SURE TO USE A SAFETY GI Take the gter of avocado that you peeled					
STEP 3	Place avocados in a plastic line insert par		cut everily into	tiffee silces.		
	NOTE: AVOCADOS ARE TO BE CUT TO LONGER THAN 15 MINUTES THEN LEATHEM. NEVER STORE PEELED AND C	O ORDER FOR IM AVE THE PIT IN A	ND SQUEEZE	A SMALL AMOUNT OF F		
		E	QUIPMENT			
	CUTTING BOARD	KNIFE LA	RGE SPOON	SAFETY	'GLOVE	
	LINE INSERT PAN					
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

	HARD ROCK	CAFE STANDARD RECIPE				
	DO NOT VARY F	FROM THESE STANDA	ARDS			
ITEM:	CILANTRO (CHO	OPPED)	D#: SOP - 31			
SHELF LIFE:	1 DAYS		DATE ISSUED:3/6/2012			
			PORTIONS: Fluid Oz			
	Y	IELD: 0.8 - cup / 177 - ml				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	6 - oz / 177 - ml				
	HERB CILANTRO	1 Bunch				
		PREPARATION				
STEP 1	Rinse fresh cilantro to remove dirt.	TREFARATION				
STEP 2	Dry the cilantro thoroughly using paper	towels.				
STEP 3	Remove stems, roll into bunch and whi					
	NOTE: BE SURE TO USE SAFETY G					
STEP 4	Reserve cilantro for pico de gallo, salsa	a or gaucamole production rec EQUIPMENT	cipes.			
	PAPER TOWELS KNIFE	GREEN CUTTING BOARD	CONTAINER WITH LID			
	SAFETY GLOVE					
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS ITEM: POTATO SKINS (PREP AND COOK) ID#: SOP - 32 SHELF LIFE: 3 DAYS **DATE ISSUED: 3/6/2012** PORTIONS: Each YIELD: 160 - Each **INGREDIENTS** MEASURE **PORTIONS PER BATCH** 160 - Each **POTATO SKINS** 160 Each Step 1 **PREPARATION** STEP 1 Line sheet pan with parchment paper. Lay frozen skins on sheet pan shingled, skin side up, and leaning against each other. Bake in 350°F(350°C) oven for 15 minutes. Remove from oven, place uncovered on speed rack and let cool at room STEP 2 temperature for 1/2 hour. While skins are still on pan, refrigerate uncovered at 40°F(5°C) for 2 hours. Remove from refrigeration then portion 6 per STEP 3 bag. Label, date, initial and day dot. Return portioned skins to refrigeration and hold until service. **EQUIPMENT** STRIPPER BAGS SHEET PANS PARCHMENT PAPER

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE						
DO NOT VARY FROM THESE STANDARDS						
ITEM:	ORANGE SEGMENT	S	ID	ID# : SOP - 40.1		
SHELF LIFE:	2 DAYS		DATE ISSUE	D:3/6/2012		
			PORTION	S:portion		
	YIELD:	12 - segments				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	6 - portion				
•						
	ORANGES	1 Each				
		PREPERATION				
	STEP1	Wash orange off under	cold water			
STEP 2	Cut ends off orange with a paring or small knif					
	NOTE: BE SURE TO USE SAFETY GLOVE \	WHEN CUTTING ORANG	ES			
STEP 3	Place one of the cut sides down on the cutting	board. Using a paring kni	fe, carefully cut the peel	from the orange.		
	NOTE: BE SURE NOT TO CUT TOO DEEP I	NTO THE ORANGE AND	TO REMOVE ALL OF T	HE WHITE PART.		
	Using the paring knife, cut each segment out b					
	Place segments into a line insert pan. Squeez		ranes over teh segments	and discard. Cover with		
	lid, label, date and initial. Store under 40°F/5					
		EQUIPMENT				
	PARING KNIFE CUTTING BOARD	LINE INSE	RT PAN SA	FETY GLOVE		
INCLIDE THAT ALL	THE WORK AREA, EQUIMPENT, COOKING	LITENSII S AND CONT	VINEDS LISED EOD TH	=		
	STORAGE OF THIS PRODUCT ARE CLEAN	•		_		
CONTAMINANTS!	GIGNAGE OF THIS I NODOCT ARE CLEAR	1, OCHLICKI, AND FREI				
CONTINUINANTO:						

HARD ROCK CAFE STANDARD RECIPE						
DO NOT VARY FROM THESE STANDARDS						
ITEM:	ORANGE WEDGE	ES (6 CUT)		ID#:SOP - 40.2		
SHELF LIFE:	2 DAYS	3	DATE ISSU	JED: <mark>2/4/2011</mark>		
			PORTIC	NS:Each		
	Y	/IELD: <mark>1 - Each</mark>				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - Each				
	ORANGES	1 Each	1	I		
		PREPERATION				
	Wash oranges off under cold running wat	ter				
	Cut the orange in half lengthwise. NOTE: BE SURE TO USE SAFETY GLO	OVE WHEN CUTTING OR ANGE	FS .			
	Cut each orange half into 3 equal size we					
	NOTE: REMOVE ANY VISIBLE SEEDS					
Place in line insert pans or suitable container, cover with lid, label, date and initial. Store under 40°F/5°C refrigeration. NOTE: THIS RECIPE IS TO BE USED BY UNITS THAT DO NOT HAVE A SUNKIST WEDGE CUTTER. BE SURE YOU HAVE THE 6 CUT BLADE IN PLACE BEFORE YOU START CUTTING ORANGES. BE SURE TO USE SAFETY GLOVE WHEN CUTTING ORANGES.						
		EQUIPMENT				
	FRENCH KNIFE CUTTING	BOARD LINE INS	SERT PAN	SAFETY GLOVE		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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HADD DOOK OFFE OTHER DECIDE						
HARD ROCK CAFE STANDARD RECIPE						
	DO NOT	VARY FRO	M THESE STANDA	RDS		
ITEM:	ORANGE V	VEDGES (8 C	UT)	ID#	SOP - 40.3	
SHELF LIFE:	2	DAYS		DATE ISSUED	3/6/2012	
				PORTIONS	wedges	
		YIELD:1	- Each			
	INGREDIENTS	N	MEASURE]	
	PORTIONS PER BATO	:H 8	3 - wedges			
	ORANGES	1	Each			
			PREPARATION			
STEP 1	Wash oranges off under cold runni	ng water				
	Cut the orange in half lengthwise.	o .				
	NOTE: BE SURE TO USE SAFET	Y GLOVE WH	IEN CUTTING ORANGES	S		
STEP 3	Cut each ornage half in equal size	wedges.				
	NOTE: REMOVE ANY VISIBLE S	EEDS FROM	ORANGES.			
	Place in line insert pans or suitable					
	NOTE: THIS RECIPE IS TO BE U	SED BY UNIT	S THAT DO NOT HAVE .	A SUNKIST WEDGE CUTT	ER. BE SURE YOU	
	HAVE THE 8 CUT BLADE IN PLA WHEN CUTTING ORANGES.	CE BEFORE	YOU START CUTTING O	DRANGES. BE SURE TO U	ISE SAFETY GLOVE	
			EQUIPMENT:			
	FRENCH KNIFE CUTTIN	IG BOARD	LINE INSERT PAR	N WITH LID	SAFETY GLOVE	
	ALL THE WORK AREA, EQUIMP					
	ATION OR STORAGE OF THIS P	RODUCT ARE	CLEAN, SANITARY, AN	ID FREE FROM		
CONTAMINAN	TS!					

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HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VAR	Y FROM THESE ST	TANDARDS			
ITEM	PINEAPPLE (C		ID##SOP - 41			
SHELF LIFE	2 DA	YS	DATE IS	SUED: 3/6/2012		
			POR	TIONS: piece		
		YIELD:32 - piece				
	INGREDIENTS	MEASURE				
l	PORTIONS PER BATCH	32 - piece				
	PINEAPPLE GOLDENRIPE	1 Each		I		
Step 1		Step 2				
STEP 1	Wash pineapple off with cold water.	PREPARA	ATION			
STEP 2	Cut top and bottom off.					
	NOTE: BE SURE TO USE SAFETY		NG PINEAPPLES			
STEP 3 STEP 4	Cut Pineapple in half and then half a Take qter and cut into 1/2 inch piece		on to a gtor			
STEP 5	Place in plastic storage container. C	es, you should get o pied Cover with lid, label, date EQUIPM	and rotate. Store under 4	10°F(5°C) refrigeration.		
	CUTTING BOARD FRENC	CH KNIFE CONT	TAINER WITH LID	SAFETY GLOVE		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS! This recipe manual is for the exclusive use of the Hard Rock Cafe and Contained and Contain						

HADD BOOK OVER STANDARD BEGINS							
HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS							
		PINEAPPLE BAR (CUTTING OF)			SOP - 41.1		
SHELI	F LIFE:	2 DAYS	,	DATE ISSUED	3/6/2012		
				PORTIONS	pieces		
		YIELD: 36 -	pieces				
	INGREDIE	NTS ME	ASURE				
	PORTIONS PE	R BATCH 36 -	pieces				
	PINEAPPLE GOLDENRII	PE 1 Ea	ach		<u> </u>		
Step 1	Step 2	Ste	ep 3	Step 4			
Step 5	Step 6	Ste	ер 7 	Step 8			
_			PREPARATION				
STEP 1 STEP 2 STEP 3 STEP 5 STEP 6 STEP 7 STEP 9	Cut 1/2 inch off the botton Cut each half into qters Lay the qter flat on one of Cut a slit in the center of t Cut into 1/2in / 12.5 mm v Place in suitable containe	Wash off pineapple under cold running water. Cut 1/2 inch off the bottom and top of the fruit. Cut pineapple in half from top to bottom,					
	CUTTING BOARD	FRENCH KNIFE	CONTAINER WITH	LID S	AFETY GLOVE		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							

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	HARD BOCK CAE	E STANDARD RECIPE				
DO NOT VARY FROM THESE STANDARDS						
ITEM:	PINEAPPLE (DICEI	0)	ID	SOP - 41.2		
SHELF LIFE:	2 DAYS		DATE ISSUE	3/6/2012		
			PORTION	S:3 oz		
	YIELD					
	INGREDIENTS	MEASURE				
l	PORTIONS PER BATCH	10.67 - 3 oz				
		•	•	•		
	PINEAPPLE GOLDENRIPE	1 Each				
		DDED 4 D 4 TION				
CTED 4	Manh wise and a off with and water	PREPARATION				
	Wash pineapple off with cold water.					
· · - · -	Cut top and bottom off. NOTE: BE SURE TO USE SAFETY GLOVE	WHEN CUTTING BINE	ADDI EC			
	Using a serrated knife remove the skin of the			brown priokly bits romain		
	on the fruit.	e pineappie making sure	that hone of the sharp,	brown prickly bits remain		
STEP 4	Cut the pineapple into gters, lengthwise, the	n cut the core off of each	gter.			
	Take the gter and lay it flat on your cutting b			e the two halves into		
	1/2in/13mm chunks.	•				
STEP 4	Place in plastic storage container with a tigh	t fitting lid. Label, date ar EQUIPMENT	nd rotate. Store under 4	0°F(5°C) refrigeration.		
	CUTTING BOARD SERRATED KN	IFE CONTAINE	R WITH LID	SAFETY GLOVE		
1						
	WORK AREA, EQUIMPENT, COOKING UT					
	RAGE OF THIS PRODUCT ARE CLEAN, S	ANITARY, AND FREE F	KOM			
CONTAMINANTS!						

ITEM	LIME W	HEELS		ID#:	SOP - 42
SHELF LIFE	SHELF LIFE: 2 DAYS			DATE ISSUED:	3/6/2012
				PORTIONS:	slice
		YIELD:6 - s	lice		
	INGREDIENTS	MEA	SURE		
	PORTIONS PER BATCH	l 6-s	lice		
		•	•		
	LIME	1 Ea	ch		
			PREPARATION		
STEP 1	Wash lime off under cold water		PREFARATION		
	NOTE: BE SURE TO USE SAFET	Y GLOVE WH	EN SLICING LIMES		
TEP 2	Cut lime into 3/8" slices or use a 3/	8inch lime slice	er tool.		
STEP 4	Place in proper container. Cover w	ith lid, label, ini	tial, date, and day dot. S EQUIPMENT	Store under 40°F 5	5°C refrigeration.
	SLICER FRENC	H KNIFE	CUTTING BOARD	CONTAINE	R WITH LID
	SAFETY GLOVE				

	LIADD D		ADD DECIDE			
HARD ROCK CAFE STANDARD RECIPE						
DO NOT VARY FROM THESE STANDARDS						
ITEM	LIME WHEELS	CUT BY HAND		ID	#:SOP - 42.1	
SHELF LIFE	2 D	AYS		DATE ISSUE	D:3/6/2012	
				PORTION	S:slices	
		YIELD:4 - slice	s			
	INGREDIENTS	MEASU	RE			
	PORTIONS PER BATC	H 4 - slice	s			
	LIME	1 Each	1		1	
Step 1	Step 2		Si	tep 3		
		PR	EPARATION			
STEP 1	Wash lime off under cold water			•		
STEP 2	NOTE: BE SURE TO USE SAFE			S		
STEP 2 STEP 3	Cut a slit in the lime halfway to the Remove end of lime with sharp kr		on nim or glass			
STEP 4	Cut into 3/8" slices (approximately		epending on size	e) and discard leftove	r ends	
STEP 5	Place in proper container. Cover	vith lid, label, initial,	date, and day d QUIPMENT	ot. Store under 40°F	5°C refrigeration.	
	FRENCH KNIFE CUTTIN	IG BOARD	CONTAINER V	VITH LID	SAFETY GLOVE	
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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HARD ROCK CAFE STANDARD RECIPE							
DO NOT VARY FROM THESE STANDARDS							
ITE	EM: OR	ANGE WEDGES (6 C	UT)	ID#:SOP - 42.2			
SHELF LI	FE:	2 DAYS		DATE ISSUED	3/6/2012		
				PORTIONS	slices		
		YIELD:	10 - slices				
	INGRED	IENTS	MEASURE				
	PORTIONS P	ER BATCH	10 - slices				
	ORANGES		1 Each		1		
Step 1	Step 2		Step 3	Step 4			
Step 5							
			PREPARATION				
STEP 1 STEP 2	Wash orange off under Cut orange in half throu						
SIEPZ	NOTE: BE SURE TO L		WHEN CUITTING ORA	NGFS			
STEP 3	Cut a shallow slit acros						
STEP 4	Remove end of orange		, ,	· ·			
STEP 5	Cut into 3/8" slices (app						
STEP 6 Place in suitable container. Cover with lid, label, date and initial. Store under 40°F(5°C) refrigerat EQUIPMENT				efrigeration.			
	FRENCH KNIFE	CUTTING BOARD	CONTAINER	WITH LID S	SAFETY GLOVE		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							

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			== 0=		
HARD ROCK CAFE STANDARD RECIPE					
DO NOT VARY FROM THESE STANDARDS					
ITEM:	LIME WE	DGES (6 CU	IT)	1	D##SOP - 42.3
SHELF LIFE:	1	DAYS		DATE ISSU	ED: 3/6/2012
				PORTIO	NS:wedges
		YIELD	6 - wedges		
	INGREDIENTS		MEASURE		
	PORTIONS PER BATC	Н	6 - wedges		
·	LIME		1 Each		1
	LIIVIL		Lacii		I
Step 1	St	ep 2		Step 3	
			PREPARATION		
	Wash limes or lemons off under col				
	Using a chef knife, cut the lime or le NOTE: BE SURE TO USE SAFET				
STEP 3	Cut each half into 3 equal size wed	ges.			
	Place into line insert pans for service				
	NOTE: THIS RECIPE IS TO BE US HAVE THE 6 CUT BLADE IN PLA GLOVE WHEN CUTTING LIMES (CE BEFORI	YOU START CUTTING LI		
			EQUIPMENT		
	FRENCH KNIFE CUTT	NG BOARD	CONTAINER V	VITH LID	SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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		HARD BOCK (CAFE STANDARD RE	CIDE	
	D		ROM THESE STA		
ITEM				ANDARDS	D#:SOP - 42.4
ITEM		EMON WEDGES (6	CUI)		
SHELF LIFE:		1 DAYS		D,	ATE ISSUED: 3/6/2012
					PORTIONS: wedges
		YIEL	D:6 - wedges		
	INGRED	IENTS	MEASURE		
	PORTIONS P	ER BATCH	6 - wedges		
	LEMON		1 Each	1	I
Step 1		Step 2		Step 3	
			PREPARA	TION	
STEP 1	Wash limes or lemons of				
STEP 2	Using a chef knife, cut the NOTE: BE SURE TO US			IEC	
STEP 3	Cut each half into 3 equa		WHEN COTTING LIN	iE3	
STEP 4	Place into line insert pans	s for service. Cover			
		E IN PLACE BEFO	RE YOU START CUT		EDGE CUTTER. BE SURE YOU ONS. BE SURE TO USE SAFETY
			EQUIPME	ENT	
	FRENCH KNIFE	CUTTING BOAF	RD CONTA	AINER WITH LID	SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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	HARD ROCK	CAFE STANDARD RECIPE		
	DO NOT VARY	FROM THESE STANDA	\RDS	
ITEM	MINT (FRESH FOR	SPRIGS)	ID#	SOP - 43
SHELF LIFE	2 DAYS		DATE ISSUED	3/6/2012
			PORTIONS	Ounce
	YI	ELD: 4 - oz / 113 - g		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - oz / 113 - g		
	HERB MINT LEAVES	4 oz / 113 g	1	I
STEP 1 STEP 2 STEP 3	Rinse mint gently to remove dirt Pat dry mint gently to remove excess wat Place mint in container lined with paper to refrigeration GARNISH Pick leaves as required from 2 leaves p	owel, cover, label, date, initial a	re are small mint sprig se arnish of the mojito.	,
PREPARATION OF	THE WORK AREA, EQUIMPENT, COOR STORAGE OF THIS PRODUCT ARE C	KING UTENSILS, AND CONT	TAINERS USED FOR THE	
CONTAMINANTS!				

	DO N	NOT VARY FRO	E STANDARD REC M THESE STAN				
ITEN		NG OF SPRING RO		VDAILDO	ID#:SOP - 44		
SHELF LIFE			DATE	ISSUED:5/2/2012			
OHEEL EN E		3 DATO			ORTIONS: Each		
	YIELD:100 - Each				OKTIONS. Lacii		
	INGREDIEN	TS N	MEASURE				
	PORTIONS PER	BATCH 1	00 - Each				
	WRAPPER SPING ROLL		00 Each				
FILL - 05.2 MISC - 06	SPRING ROLL FILLING EGG WASH II		1/2 qt / 1.48 l				
<u> </u>	EGG WASH II	2	cup		I		
	PREPARATION						
STEP 1	Place spring roll wrapper (8"	x8" or 20cmx20cm)			the bottom corner pointing towards		
	you.						
STEP 2	Using a pastry brush put a si						
STEP 3	out lengthwise to make a sm		below the center of	the wrapper nearest th	e bottom corner. Spread the filling		
STEP 4			enring roll filling. He	a vour finders to start re	olling the wrapper, applying a little		
OTET 4	pressure as you roll the wrap			e your imgers to start it	oming the wrapper, applying a little		
	NOTE: DO NOT ROLL TOO		,011101.				
STEP 5	When you are half way throu	igh rolling your wrap	per, fold in the two c	corners toward the cent	er of the spring roll. Continue rolling		
	the spring roll until you have	reached the top corr	ner, and the spring r	oll is a sealed cylinder	shape. (approximately 4-1/2" or		
	11.43cm)						
STEP 6					ment paper over spring rolls.		
	Label, date, and cover with p			itil time of service.			
	NOTE. DO NOT STACK OV	EK IWO LEVELS I	EQUIPMEN	JT			
	CUTTING BOARD	PARCHMENT P		PLASTIC WRAP	PASTRY BRUSH		
		174101111121111	/ " LIX	1 2 10 110 1110 11	THE THE BROOM		
	2" HOTEL PAN						

CONTAMINANTS!

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ITI	EM: CHIPOTLE PEPPER:	S (PUREE)	ID#	SOP - 45		
SHELF LI	IFE:		DATE ISSUED	3/6/2012		
			PORTIONS	Quart		
	YI	ELD: 7 - oz / 198 - g				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	0.19 - qt / 184 - ml				
	PEPPER CHIPOTLE	7 oz / 198 g	 N	I		
STEP 1	Place Chipotle peppers and Adobo sauce into a food processor with the "S" blade attachment. Pulse until smooth. Stop processor. Using a spatula, scrape down the sides. Puree again for 10 seconds. NOTE: BE SURE THE MIXTURE IS SMOOTH AND THERE ARE NO LUMPS					
STEP 2						
		EQUIPMENT				
	FOOD PROCESSOR	SPATULA	CONTAINER WITH LID			

ITEM: SHELF LIFE:	DO NOT VARY FR FRESH GINGERROOT (GI 1 DAYS	AFE STANDARD RECIPE OM THESE STANDAR RATING)		SOP - 46		
_	FRESH GINGERROOT (GI 1 DAYS		ID#:	SOP - 46		
_	1 DAYS	RATING)		SOP - 46		
SHELF LIFE:			DATE ISSUED:			
			DATE IGGGED.	3/6/2012		
			PORTIONS:	Each		
	YIELD:1 - Each					
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - Each				
G	INGER FRESH	1 Each				
		PREPERATION				
cc	Using a paring knife cut the gingerroot at the joints. Using a peeler, remove all of the outer skin of the gniger root. Once completely peeled, place the grater into a cambro and grate the gingerrot using the finest blade side of the box grater. Grate the root completely.					
TH NO	NOTE: DO NOT USE ANY OF THE GRATED ROOT ON THE OUTSIDE OF THE GRATER OK TO USE THE SCRAPS ON THE INSIDE OF THE GRATER, DO NOT USE ANY STRINGY PARTS OF THE GINGERROOT. NOTE: BE SURE TO USE SAFETY GLOVES WHEN USING BOX GRATER. PLACE THE SAFETY MESH GLOVE ON TH HAND HOLDING THE GINGER.					
	lace grated ginger into a proper container and efrigeration.	d cover with lid, label, initial,	date, day dot, and rotate. S	tore under 40°F/5°C		
N	OTE: PLACE UNUSED GINGERROOT IN A		AND STORE UNDER REF	RIGERATION.		
_	EQUIPMENT					
Р	PEELER BOX GRATER	CONTAINER WITH LID	SAFETY	/ GLOVE		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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		HARD ROCK CA	AFE STANDARD RECIPE		
	D	O NOT VARY FR	OM THESE STANDA	RDS	
ITEM:	SKEWERING OF WINGS			ID#:	SOP - 48
SHELF LIFE:			DATE ISSUED:3/6/2012		
				PORTIONS:	order
		YIELD:	1 - order		
	INGREDIE	NTS	MEASURE		
	PORTIONS PE	R BATCH	1 - order		
PLTRY - 17 STEP 1	Using a metal skewer and the wings in the middle of sakin side up. Once all items NOTE: BE SURE TO USE	or or 10.8oz/306 g by vest (US) or or 7.16oz/204 g by vest (US) ttes and smoked wing a gloved hand, pierce skewer, leaving equal is are skewered, palce SAFETY GLOVE WH	5 Wing weight for wings PREPERATION Is into seperate pans. Lay 5 each wing with skewer und distance from each end. Retent the skewered wings and drent skewered wings the DR	wings on a cutting board, flat ler the bone. Once all the wing epeat process for the drumme rummettes in containers for se	gs are skewered, center ttes, bone side down and ervice.
			E PIECES WILL LAY EVEN pre under 40ŰF/5ŰC refrig EQUIPMENT RS LINE INSERT F	eration.	SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

	НДРЛ РОС	CK CAFE STANDARD RECIPE			
		FROM THESE STANDAR	ne		
ITE			ID#: SOP - 49		
SHEL LIF			DATE ISSUED: 3/6/2012		
			PORTIONS: Each		
	Y	IELD:1 - Each			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	1 - Each			
			•		
		PREPERATION BBQ RIBS			
STEP 1	As soon as smoking cycle is completed, ren		ce ribs on a full sheet pan.		
STEP 2					
STEP 3					
	NOTE: BBQ DIP CAN BE APPLIED WITH A PASTRY BRUSH				
STEP 4	Place the coated rack onto plastic wrap and	l wrap tightly. Place wrapped rib or	a sheet pan. Repeat until all ribs are coated and		
	wrapped. Label, date, initial and day dot and		eration to cool completely.		
	NOTE: 4 CUPS OF BBQ DIP WILL COAT				
STEP 1	As asses as ampling avalo is completed you	BBQ CHICKEN	r Diago chickana an a full chaet non		
STEP 1	As soon as smoking cycle is completed, rer Using a hotel pan, pour 2 cup of the Hickor		r. Place chickens on a full sheet pan.		
STEP 3	Take on chicken at a time, place into hotel p		on with the din		
OILI 3	NOTE: BBQ DIP CAN BE APPLIED WITH		in with the dip.		
STEP 4			chickens on a sheet pan. Repeat until all chickens are		
0.2.	coated and wrapped. Label, date, initial and	I day dot and place under 40ŰF/4	.4°C refrigeration to cool completely.		
	NOTE: 2 CUPS OF BBQ DIP WILL COAT		γ γ		
		BRISKET			
STEP 1	As soon as the smoking cycle is completed	, remove the briskets from the smo	ker. Place the briskets on a full sheet pan. Remove		
	excess fat and seperate the cap and flat me				
STEP 2			is portioned. Place into line insert pans. Label, date,		
	initial and day dot and place under 40°F/4		ely.		
0.755		PORK CHOPS			
STEP 1	As soon as smoking cycle is completed, rer		ker. Place chops on a full sheet pan.		
STEP 2	Using a hotel pan, pur 2 cup of the Maple N		h. de e. Per		
STEP 3	Take one chip at a time, place into hotel par		n tne dip.		
CTED 4	NOTE: BBQ DIP CAN BE APPLIED WITH		on a shoot non. Dancot until all about and account of any		
STEP 4	wrapped Label date initial and day dot and		o on a sheet pan. Repeat until all chops are coated and		

wrapped. Label, date, initial and day dot and place under 40°F/4.4°C refrigeration to cool completely.

NOTE: 2 CUPS OF MAPLE MUSTARD DIP WILL COAT 18 CHOPS

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE						
	ь.			200		
			OM THESE STANDAR			
ITEM:	HALF CHICKENS (DE-BONING-OF)		IC	#: SOP - 50		
SHELF LIFE:		4 DAYS		DATE ISSUE	D: <mark>3/6/2012</mark>	
				PORTION	S:as needed	
	YIELD:1 - as needed					
	INGRED	DIENTS	MEASURE			
	PORTIONS F	PER BATCH	1 - as needed			
	CHICKEN SPLITS		1 as needed			
			PREPARATION			
	Place half chicken on a clean cutting board. Using a cleaver, remove first wing joint. Using the cleaver, remove "ankle knuckle" about 1"/2.54 cm from the end. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE CHICKENS. LET THE WEIGHT OF THE CLEAVER DO THE WORK FOR YOU. USE A CHOPPING STROKE TO AVOID INJURY. DO NOT TRY TO "HAMMER" THE CHICKEN TO					
STEP 2	CUT. Using a boning knife, seperate the breast bone from the breast meat. Once meat is seperated, use the cleaver to remove the breast bone and the remaining spinal cord. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE CHICKENS					
STEP 3			with plastic wrap. Label, da		ore under 40ŰF/5ŰC	
	romgoration.		EQUIPMENT			
	CLEAVER	BONING KNIFE	SAFETY GLOVE	KITCHEN	N GLOVES	
	HOTEL PAN	PLASTIC WRAP				
NSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM						

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HARD ROCK CAFE STANDARD RECIPE							
	DO NOT VARY FR	OM THESE STANDAR	RDS				
ITEM:		ID#	SOP - 51				
SHELF LIFE:			DATE ISSUED	3/6/2012			
			PORTIONS	shrimp			
	YIELD						
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	6 - shrimp					
STEP 1	SKEWERS METAL 8 INCH SHRIMP 16/20 P&D T/ON 6 shrimp PREPARATION Gently pull the tails off the shrimp and discard. Lay the 6 shrimp flat on a cutting board with the tails facing the same way. Hold the shrimp with one hand. Using a metal skewer and a gloved hand, pierce the thick end of the shrimp in the middle with the skewer. Pierce the shrimp through the tail end with the skewer. Repeat the process for the remaning shirmps. Once all the shrimps are skewered, center the shrimp in the middle of skewer, leaving equal distance from each end. Place the skewered shirmp into a line insert pan. NOTE: BE SURE TO USE SAFETY GLOVE WHEN SKEWERING THE SHRIMP, PLACE THE SKEWER IN THE SAME AREA						
	OF EACH SHRIMP SO THE PIECES WILL LAY Cover with lid, label, date, initial and day dot. Ste LINE INSERT PAN WITH LID M KITCHEN GLOVES	ore under 40¦F/5°C refrige EQUIPMENT	eration.	SAFETY GLOVE			
THE PREPA	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

	HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VARY FROM THESE STANDARDS						
ITEM	ITEM: CUCUMBERS (SLICING OF) ID#:SOP - 52						
SHELF LIFE:		2 DAYS		DATE ISSUED: 3/6/2012			
				PORTIONS: slice			
		YII	ELD: <mark>1 - Each</mark>				
		INGREDIENTS	MEASURE				
	POR	RTIONS PER BATCH	30 - slice				
STEP 1 STEP 2	place the cucur wise into 1/8 " s		ing a chef knife, remove		lth		
	refrigeration. NOTE: BE SUF	RE TO USE A SAFETY GL	OVE WHEN CUTTING 1	THE CUCUMBERS.			
			EQUIPME	MENT			
	PEELER	CUTTING BOARD	CHEF KNIFE	LINE INSERT PAN WITH LID			
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAINANTS!							

		HARD ROCK CA	FE STANDARD RECIPE			
		DO NOT VARY FRO	OM THESE STANDAR	RDS		
ITEM:	TEM: CUCUMBER PLANKS (SLICING OF)		ID#:SOP - 52.1			
SHELF LIFE:		2 DAYS		DATE ISSUED:	3/6/2012	
			PORTIONS:	portion		
	YIELD:8 - planks					
	1	INGREDIENTS	MEASURE			
	POR	TIONS PER BATCH	4 - portion			
	CUCUMBERS		1 Each			
			PREPERATION			
		le peeler, remove the outer skir		~!IMREDS		
STEP 2	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CUCUMBERS. Using a vegetable peeler, remove the outer skin from the cucumber. Cut cucumber in half into two 4"/10 cm pieces. Place the cucumber on the slicer and slice lengthwise into 1/4" planks. Place into line insert pans. Cover wiht lid, label, date, day dot, and rotate. Place under 40°F/5°C refrigeration.					
	NOTE: BE SUR	E TO USE A SAFETY GLOVE		CUMBERS.		
			EQUIPMENT			
	PEELER	CUTTING BOARD	CHEF KNIFE	LINE INSERT PAN WITH L	ID	
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

		HARD ROCK	CAFE STANDARD RECIF	PE			
DO NOT VARY FROM THESE STANDARDS							
ITEM:		CUCUMBER (SLICING	OF GREEK)	ID#	SOP - 52.2		
SHELF LIFE:		2 DAYS		DATE ISSUED	3/6/2012		
				PORTIONS	portion		
		YIE	ELD:30 - slice				
		INGREDIENTS	MEASURE				
	POR	TIONS PER BATCH	5 - portion				
	CUCUMBERS washed, 1 1/2"	to 1 3/4"/3.8 to 4.4 cm diam	1 Each eter minimum, ends remove	 ed	1		
STEP 1	Using a vegetal	ble peeler, remove the oute	PREPERATIO r skin from the cucumber.	N			
		RE TO USE A SAFETY GLO			a antina arramah an mialth		
				e ends of the cucumber. Slice the late, day dot, and rotate. Place			
	NOTE: BE SUF	RE TO USE A SAFETY GLO					
	PEELER	CUTTING BOARD	EQUIPMENT CHEF KNIFE	LINE INSERT PAN WITH	LID		
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		HARD ROCK CA	AFE STANDARD RECIPE				
		DO NOT VARY FR	OM THESE STANDAR	RDS			
ITEM:	GR	ANNY SMITH APPLE (S	SLICING)	I	D#:SOP - 53		
SHELF LIFE:		2 DAYS		DATE ISSUI	ED: 2/4/2011		
				PORTIO	NS:slice		
		YIELD	5 - slice				
	INGRE	DIENTS	MEASURE				
	PORTIONS	PER BATCH	5 - slice				
	APPLES GRANNY SM	ITH	1 Each	I	I		
			PREPARATION				
STEP 1	Remove the stem from the Apples.						
Step 2			it through the entire apple.				
	NOTE: IF YOU DO NOT HAVE A CORING TOOL, FOLLOW THE INSTRUCTIONS IN STEP 3 STEP3 Place the onion king on a cutting board. Place the apple onto the onion king blades. Pull the handle down to slice						
	the apples. Discard the end pieces with the skin. If you do not have a coring tool, use a chef knife to remove the core						
	pieces from the center cuts of the apples and discard all the seeds. Cover with lid, label, date, day dot, and rotate. Place under 40ŰF/5ŰC refrigeration.						
			G SLICER, FOLLOW THE	INSTRUCTIONS IN STEP	4		
			WHEN CUTTING APPLES.		a the sheet looks to manage		
STEP 4			to 1/4 " slices. Discard the eres and discard the seeds C				
	under 40°F/5°C refri		os and discard the secus C	JOVET WITH III, IADOI, GAIC,	day dot, and rotate. I lace		
			WHEN CUTTING APPLES.				
			EQUIPMENT				
	CUTTING BOARD	CUTTING BOARD		CHEF KNIFE LINE IN	SERT PAN WITH LID		
	SAFETY GLOVE	ONION KING SLICE W	ITH 1/4" BLADES				
			OKING UTENSILS, AND CO ARE CLEAN, SANITARY, A				
INC PREPA	ANATION OR STURAG		ARE CLEAN, SANITART, A	IND FREE FROIM			

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		HARD ROCK CA	AFE STANDARD RECIPE			
		DO NOT VARY FR	OM THESE STANDA	ARDS		
ITEM:	GR	ANNY SMITH (SLICING	SALAD)		ID#:S	OP - 53.1
SHELF LIFE:		2 DAYS		DA	TE ISSUED: 3/	6/2012
					PORTIONS: sl	ice
		YIELD	5 - slice			
	INGR	EDIENTS	MEASURE			
	PORTIONS	S PER BATCH	5 - slice			
	APPLES GRANNY SN SIERRA MIST	итн	1 Each 1/2 cup / 118 ml			
			PREPARATION			
STEP 2	Remove the stem from Using a coring tool on	top of the apple and push	it through the entire apple	e. Remove core an	d discard.	
			OL, FOLLOW THE INSTR			alian tha annian
	Discard the end pieces cuts of the apples and cover teh apple slices	s with the skin. If you do n discard all the seeds. Slic to prevent browning. Cove	ne apple into the onion king ot have a coring tool, use the apple in half. Place for with lid, label, date, initia	a chef knife to rem into a line insert pa al and day dot. Sto	nove the core pi an and fill it with ore under 40°F	eces from the center Sierra Mist soda to
			G SLICER, FOLLOW THI		S IN STEP 4	
STEP 4	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING APPLES. Using a paring knife, slice the apple lengthwise into 1/4" slices. Discard the end pieces with the skin. Use the chef knife to remove the core pieces from the center cuts of the apples and discard the seeds. Slice the apple in half. Place into a line insert pan and fill it with Sierra Mist soda to cover the apple slices to prevent browning. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.					
	NOTE: BE SURE TO	USE A SAFETY GLOVE	WHEN CUTTING APPLES	S		
	CUTTING DOADD	CUTTING DOADD	EQUIPMENT	OUEE KNIEE	LINE INCEDT	- DANIMITH I ID
	CUTTING BOARD SAFETY GLOVE	CUTTING BOARD ONION KING SLICE W	ITH 1/4" BLADES	CHEF KNIFE	LINE INSERT	FPAN WITH LID
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Ì	D	O NOT VARY FRO	OM THESE STAI	NDARDS			
ITEM	ITEM: GRANNY SMITH (GRILLING OF)				ID#:SOP - 54		
SHELF LIFE	3	2 DAYS	•	DATE IS	SUED: 3/6/2012		
				POR	TIONS: 3 EACH		
		YIELD	30 - slice	60 - slice	120 - slice		
	INGRE	DIENTS	MEASURE				
	PORTIONS I	PER BATCH	10 - 3 EACH	20 - 3 EACH	40 - 3 EACH		
	APPLES GRANNY SMI OIL SALAD	тн	5 apple 1 TBL / 15 ml	10 apple 2 TBL / 30 ml	20 apple 1/4 cup / 59 ml		
	PREPARATION Using a Wedge Master with a 6 cut blade, place the apple onto the slicer. Push the blade down onto the pear to slices. the apple into 6 slices.						
		· -	JT THE APPLE IN H		N CUT EACH HALF INTO 3		
STEP 2	Brush the apple slices vachieved. Using tongs t	vith salad oil. Place the urn the slices over and	apples slices on a cl grill the other side.	lean 500°F/260°C broile	er. Grill until good grill marks ar		
STEP 3		s from the grill and coo	I under refrigeration.	5°C refrigeration.	pple slices into line insert pans.		
	SHEET PANS	PASTRY BRUSH	TONGS	LINE INSER	RT PAN WITH LID		
	WEDGE MASTER	CHEF KNIFE	SAFETY GI	LOVE			
	OR STORAGE OF THIS			CONTAINERS USED FO D FREE FROM	R THE		

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HARD ROCK CAFE STANDARD RECIPE							
	DO NOT VARY FROM THESE STANDARDS						
ITEM:	PANINI BREAD (CUTTIN	G OF)	ID#:	SOP - 55			
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012			
			PORTIONS:	slice			
	YIELD	1 - Each					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	1 - slice					
	BREAD ITALIAN PANINI	1 slice					
		PREPARATION					
	Lay Panini bread on a cutting board. Using a square piece of bread.	serrated knife, cut 1"/2.5	3 cm off each end from to	op to bottom, leaving a			
	NOTE: BE SURE TO USE A SAFETY GLO'NOTE: SAVE CUT ENDS FOR CROUTONS		E PANINI BREAD				
	Place bread squares into a line insert pan an temperature.	d cover tightly with a lid.	Label, date, initial, and da	ay dot. Store at room			
	•	EQUIPMENT					
	CUTTING BOARD SERRATEI) KNIFE LII	NE INSERT PAN WITH L	LID			
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HARD ROCK CAFE STANDARD RECIPE						
DO NOT VARY FROM THESE STANDARDS						
ITEM:	PLAIN YOGURT (DRAII	NING OF)	ID#:	SOP - 56		
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012		
			PORTIONS:	Pound		
	YIEL	D: <mark>2 - lb / 907 - g</mark>				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	2 - lb / 907 - g				
	YOGURT PLAIN	2 lb / 907 g				
		PREPARATION				
STEP 1	Remove all of the yogurt from the containe inside the bowl.	r with spatula into a stainles	s steel mixing bowl with a	fine mesh colander		
STEP 2	Cover the bowl and colander with plastic w hours to allow the water to drain out.	rap. Place under 40°F/5°	C refrigeration. Let the yo	gurt to drain for 2 to 4		
STEP 3	Once yogurt is completely drained, reserve					
	NOTE: BE SURE YOGURT IS COMPLET	ELY DRAINED OF WATER EQUIPMENT	BEFORE USING.			
	COLIANDER WIH A FINE STRAINER	STAINLESS STEEL MIX	ING BOWL SPATUL	A PLASTIC WRAP		
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HARD ROCK CAFE STANDARD RECIPE							
DO NOT VARY FROM THESE STANDARDS							
ITEM:	LARGE BREAD CROUT	TONS	ID#:	SOP - 57			
SHELF LIFE:	3 DAYS		DATE ISSUED: 3/6/2012				
			PORTIONS: Crouton				
	YIELD	2 - Crouton					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	2 - Crouton					
	BREAD ITALIAN PANINI	1 slice	1				
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!							
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	HARD ROCK CAFE STANDARD RECIPE					
	DO NOT VARY FR	OM THESE STANDA	ARDS			
ITEM:	PORTABELLO MUSHRO	ООМ	ID#	SOP - 58		
SHELF LIFE:	2000		DATE ISSUED:	3/6/2012		
			PORTIONS	portion		
	YIELD:	12 - Each				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - portion				
	MUSHROOM PORTABELLO 3" to 5"/7.6 to 12.7 cm in diameter	2 lb / 907 g				
<u>DRESS - 16</u>	HONEY BALSAMIC VINAIGRETTE	3 1/4 cup				
		PREPARATION				
	Wipe mushroom cap side with a damp cloth to re NOTE: DO NOT WASH THE MUSHROOMS AN					
STEP 2	Score top of cap only with pairing knife as to sho 3/4" apart. Remove stem by laying the knife flat	bw a large checkerboard lo on underside of the mushr	ook. Cuts should not exceed 1/			
	NOTE: BE SURE TO USE SAFETY GLOVE WI			at them on both aidea		
	Pour the Balsamic dressing into a hotel pan. Pla Leave the mushrooms in the hotel pan cap side Store under 40ŰF/5ŰC refrigeration.					
	NOTE: MUSHROOMS NEED TO MARINATE F IN THE HOTEL PAN WHILE THEY ARE MARII LINE INSERT PANS NOT STAKCED MORE TH 2 DAYS.	NATING. ONCE THE MAR	RINATION PROCESS IS COM	PLETED, PLACE INTO		
	NOTE: IF PORTABELLA MUSHROOM ARE SI MUSHROOMS.	MALLER THAN 3" IN DIA	METER, YOU WILL NEED TO	O USE TWO		
	PARING KNIFE HOTEL OR SHEET PA	N LINE INSER	T PAN WITH LID	SAFETY GLOVE		
	AT ALL THE WORK AREA, EQUIMPENT, COO RATION OR STORAGE OF THIS PRODUCT A					

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ITEM	BASIL CHICKEN (MAI	RINATING)		ID#:SOP - 59
SHELF LIFE	3 DAYS	·	DATE IS	SUED: 3/6/2012
			POR	TIONS:Each
	YIE	LD: <mark>22 - Each</mark>	44 - Each	66 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	22 - Each	44 - Each	66 - Each
			•	
	CHICKEN BREAST 80Z	22 Each	44 Each	66 Each
<u>CSC - 56</u>	SUNDRIED TOMATO MARINADE	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
		PREPARA ¹	TION	
STEP 1	Place the chicken breast into a 4" hotel par		er the chicken. Using glove	d hands, gently toss the chicker
	until all of the chicken is coated with the ma		VED THE CHICKEN RDE	AST THERE SHOULD NOT BE
	ANY EXCESS MARINADE IN THE BOTTO			
STEP 2	Cover the hotel pan with a lid, label, date, i			efrigeration.
	HOTEL PAN	EQUIPME		
	HOTEL PAIN	KITCHEN GLO\	/ES	

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	HARD RO	OCK CAFE STANDARD	RECIPE					
	DO NOT VARY FROM THESE STANDARDS							
ITEM		PASTA (COOK)		ID#:SOP - 60				
SHELI LIFE		S	DATE	ISSUED:3/6/2012				
			PC	PORTIONS:7oz				
		YIELD: <mark>4 - lb / 1.8 - Ki</mark> l	og 8 - lb / 3.63 - Kild	og 16 - lb / 7.3 - Kilog				
	INGREDIENTS	MEASURE						
	PORTIONS PER BATCH	9.14 - 7oz	18.29 - 7oz	36.57 - 7oz				
		•		-				
	PASTA SPAGHETTI THIN	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog				
	WATER	1 gal / 3.79 l 3 TBL	2 gal / 7.57 l	4 gal / 15.14 l				
	SPICE SALT KOSHER OIL OLIVE PURE	3 IBL 1/3 cup	1/3 cup 3/4 cup	3/4 cup 1 1/2 cup				
	CHEESE ROMANO GRATED	1/3 cup	1/2 cup	1 cup				
<u>SOP - 19</u>	CHOPPED PARSLEY	1/2 cup	1 cup	2 cup				
0750.4		—	ARATION	l et e e e e e e e e e e e e e e e e e e				
STEP 1	Place water in a suitable size stock pot. return to a full boil and cook for 6 to 8 mi meaning that when you bite down on the	nutes or until 'al dente'. I	Be careful not to overcook. ('al	d stir to avoid sticking. Allow it to dente' means 'to the tooth',				
STEP 2	When finished, quickly pour into a coland chilled, remove pasta from ice bath and	der to strain. Now place drain thoroughly. Place t	into a suitable ice bath to shoc he pasta into a suitable size co	ontainer. Toss the pasta with the				
	olive oil, cheese and parsley with tongs of oz/142 g or 7 oz/200 g portions.	or gloved hands until all	ingredients are fully incorporat	ed. Portion into stripper bags in 5				
	NOTE: COLANDER AND ICE BATH SH			HE WATER				
	NOTE: DO NOT USE ROMANO PARSI NOTE: PORTION PASTA IMMEDIATEL							
STEP 3	Place into line insert pan. Cover with lid,	label, date, initial, and d		°C refrigeration.				
	COLANDER	STOCK POT	KITCHEN SPOON	ICE BATH				
	CONTAINER WITH LID	STRIPPER BAGS	MEASURING CUPS	MEASURING SPOONS				
	LINE INSERT PAN WITH LID							
		IT 000//N0 /IT-:::::	0 AND 00NTAINEDS ::					
	HAT ALL THE WORK AREA, EQUIMPEN ARATION OR STORAGE OF THIS PRO MANTS!) FOR				
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HARD ROCK CAFE STANDARD RECIPE							
DO NOT VARY FROM THESE STANDARDS							
ITEM:	FRYING OF WONTON	NS .	ID#:	SOP - 61			
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012			
			PORTIONS	Cup			
	YIELD:	1 - cup / 237 - ml					
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	1 - cup / 237 - ml					
	WRAPPER WONTON 3" X 3"	2 sheet					
		PREPARATION					
	With a sharp knife, cut the won tons into 1/4" st						
	NOTE: CUT SMALL AMOUNTS OF WON TON STRIPS.	NWRAPPERS AT A TIME.	BE SURE TO SEPERATE	THE WON TONS INTO			
	NOTE: BE SURE TO USE SAFETY GLOVE W	HEN CUTTING WON TON	S				
	Place into a 325°F/165°C fryer and fry until t towels to absorb the excess grease. Place into room temperature.						
	Toom tomporatore.	EQUIPMENT					
	CUTTING BOARD FRENCH KNIFE	LINE INSERT PAN	WITH LID	SAFETY GLOVE			
	PAPER TOWELS						
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HARD ROCK CAFE STANDARD RECIPE								
DO NOT VARY FROM THESE STANDARDS								
ITEM:	STRAWBE	RRIES (SLIC	ING)	ID#	SOP - 62			
SHELF LIFE:				DATE ISSUED	3/6/2012			
				PORTIONS	slices			
		YIELD:	1 - Each					
	INGREDIENTS		MEASURE					
	PORTIONS PER BAT	СН	6 - slices					
	STRAWBERRY FRESH		1 Each					
			PREPARATION					
	Using a Chef knife, slice the strav				iece.			
STEP 2	NOTE: DURING SLOW VOLUME Place the strawberry on a cutting	board. Using	a chef knife, cut the strav	vberry widthwise into 1/4" s	lices. Place into line insert			
	pans. Cover with lid, label, date, on NOTE: BE SURE TO USE A SAF							
			EQUIPMENT					
	PEELER CUTT	ING BOARD	CHEF KNIFE	LINE INSERT PAN	WITH LID			
	SAFETY GLOVE							
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		HARD ROCK CA	FE STANDARD R	ECIPE			
	DO I	NOT VARY FRO	OM THESE ST	ANDARD	S		
ITEM:	STRAW	BERRIES (CUTTIN	NG OF)			ID#:SOP - 62.1	
SHELF LIFE:				DATE ISSU	JED: 3/6/2012		
					PORTIC	NS:slices	
		YIELD:	3 - slices				
	INGREDIE	NTS	MEASURE				
	PORTIONS PER	BATCH	3 - slices				
	STRAWBERRY FRESH		1 Each			l	
STEP 1	Using a Chef knife, slice the	e strawberry 1/4" fro			ove stem and the en	d piece.	
	NOTE: DURING SLOW VO						
STEP 2	Place the strawberry on a c pans. Cover with lid, label,	date, day dot, and r	otate. Place unde	r 40°F/5°	C refrigeration.	bottom. Place into	line insert
	NOTE: BE SURE TO USE NOTE: CUT STRAWBERR LARGER THAN 1 1/2" IN I	IES IN HALF THAT	T ARE 1 1/2" OR			WBERRIES THAT	ARE
			EQUIPM	IENT			
	PEELER	CUTTING BOARD	CHEF	KNIFE	LINE INSERT PA	AN WITH LID	
	SAFETY GLOVE						
	LL THE WORK AREA, EQI OR STORAGE OF THIS PR					THE	

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	HARD ROCK	CAFE STANDARD REC	CIPE	
	DO NOT VARY	FROM THESE STA	NDARDS	
ITEN	1: LEMON WHEELS (SL	ICING OF)		D#: <mark>SOP - 63</mark>
SHELF LIF	1 DAYS		DA	TE ISSUED: 3/6/2012
				PORTIONS: slices
	YIE	ELD:1 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - slices		
	LEMON	1 Each	1	_
STEP 1 STEP 2	Using a Chef Knife, slice the lemon 1/4" from Place the lemon on a cutting board. Using into 1/4" slices. Place into line insert pans.	a chef knife, remove the Cover with lid, label, date	moving the end pieces ends of the lemon. Place, day dot and rotate.	ace the lemon on the slicer and slice
	NOTE. BE SURE TO USE SAFETT GLOV	EQUIPME		
	PEELER CUTTING BO	ARD CHEF KN	NIFE LINE INS	SERT PAN WITH LID
	SAFETY GLOVE			
PREPARATIO CONTAMINAN	ALL THE WORK AREA, EQUIMPENT, CO N OR STORAGE OF THIS PRODUCT ARE NTS!	CLEAN, SANITARY, A		

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		HARD ROCK	CAFE STANDARD RECIPE			
		DO NOT VARY F	ROM THESE STAND	ARDS		
ITEM:		GREEN ONION SF	PRIGS		ID#:SOP - 64	
SHELF LIFE:	1 DAYS		DATE I	SSUED: <mark>3/6/2012</mark>		
			POF	RTIONS:Each		
		YIE	D:2 - Each			
		INGREDIENTS	MEASURE			
	P	ORTIONS PER BATCH	2 - Each			
	ONION GRE	EN	2 long cut piece	I	1	
STEP 1	1"/2.54 cm do	aged ends off of the green onio own from the end creating a far 40°F/5°C refrigeration.		cm pieces. Using a ch		
		URE TO USE A SAFETY GLO	VE WHEN CUTTING THE	GREEN ONIONS.		
			EQUIPMENT			
	KNIFE	CUTTING BOARD	CONTAINER WITH L	ID	SAFETY GLOVE	
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	HARD	ROCK CAFE S	STANDARD RECIPE			
	DO NOT V	ARY FROM	THESE STANDA	ARDS		
ITEM:	BASIL CH	IIFFONADE		ID	#:SOP - 65	
SHELF LIFE:	1 D	AYS		DATE ISSUE	D:3/6/2012	
				PORTION	S:Teaspoon	
		YIELD: 2.5	- tsp / 12 - ml			
	INGREDIENTS	ME	ASURE			
	PORTIONS PER BATCH	2.5	- tsp / 12 - ml			
	HERB BASIL FRESH washed, dried, stems removed	2 1/2	2 tsp	I	I	
STEP 1	Stack a few on the cleaned, stemles rolled leaves at a 45Ű angle into 1/4 under 40ŰF/5ŰC refrigeration.	4" strips. Place	into a line insert pan.	Cover with lid, lavel, date, i	Jsing a chef knife, cut the nitial and day dot. Store	
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE BASIL LEAVES. EQUIPMENT					
	CUTTING BOARD CHEI	F KNIFE	SAFETY GLOVE	LINE INSERT PAN	N WITH LID	
	ALL THE WORK AREA, EQUIMPE ATION OR STORAGE OF THIS PRO					

ITEN	1: NEW ENGLAND CLAM	CHOWDER	ID#:SOUP -
SHELF LIF	=		DATE ISSUED: 3/6/2012
			PORTIONS: 10 oz
	YII	ELD:2 - gal / 7.6 - I	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	25.6 - 10 oz	
P - 22.1 G - 06.1	PORK BACON RAW RED ONION (SMALL DICE) CELERY (SMALL DICE) FLOUR AP CLAM CHOPPED CANNED CLAM JUICE POTATO PEELED MILK SPICE THYME WHOLE SPICE SALT IODIZE TABLE	9 oz / 255 g 2 lb / 907 g 2 cup 10 oz / 283 g 1 lb + 4 oz / 567 g 2 qt / 1.89 l 2 lb + 4 oz / 1.02 Kilog 1 3/4 qt / 1.66 l 1 1/2 tsp 4 tsp	
	SPICE PEPPER WHITE GROUND SAUCE HOT FRANKS GAL CREAM HEAVY WHIPPING	1 1/2 tsp 1 1/2 tsp 2 cup	

	HARD ROCK CAFE STANDARD RECIPE				
	DO NOT VARY F	ROM THESE STANDA	RDS		
ITEM:	TORTILLA SO	UP	ID# : SOUP - 02		
SHELF LIFE:			DATE ISSUED: 3/6/2012		
			PORTIONS: 10 oz		
	YIE	LD: <mark>2 - gal / 7.6 - l</mark>			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	25.6 - 10 oz			
	ONION YELLOW PEPPER BELL GREEN OIL SALAD GARLIC IN OIL BUTTER UNSALTED TORTILLA CORN WHITE FLOUR AP SPICE CHILI POWDER SPICE CUMIN GROUND SPICE SALT IODIZE TABLE SPICE PEPPER BLACK COARSE GROUND	5 lb / 2.27 Kilog 2 lb / 907 g 1 1/2 cup 1 cup 3 cup 48 Each 1 lb + 8 oz / 680 g 1/3 cup 1/3 cup 1/2 cup 2 TBL			
INSURE THAT ALL THE V	CHICKEN STOCK WORK AREA, EQUIMPENT, COOKING RAGE OF THIS PRODUCT ARE CLEAN				
CONTAMINANTS!					

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	HARD ROCK CAFE STANDARD RECIPE				
	DO NOT VARY	FROM THESE STANDAR	RDS		
ITEM:	TOMATO BASIL	TOMATO BASIL SOUP			
SHELF LIFE:	4 DAYS	4 DAYS			
			PORTIONS: 10 oz		
	YI	ELD: 1.3 - gal / 4.7 - I			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	16 - 10 oz			

STEP 1 Place whirl in a tilt skillet or suitable size stock pot and heat until clear.

STEP 2 Add vegetables, cook for 10 minutes or until tender.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING VEGETABLES

STEP 3 Add seasonings, cook for 3 minutes.

STEP 4 Add chicken stock, bring to a boil and simmer for 15 min.

STEP 5 Remove from heat. Transfer to suitable size storage container. Place in ice bath and chill down to 40°F(5°C). Stir every 5 minutes to chill evenly and rapidly. Place into proper container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F(5°C) refrigeration.

NOTE: ADD CHICKEN TO SOUP ONLY AT TIME OF SERVICE

NOTE: MAKE SURE SOUP IS 180°F(82°C) BEFORE BRINGING TO LINE NOTE: USE 3/8" DICER FOR ONIONS AND CELERY.

EQUIPMENT

BUTTER UNSALTED 8 oz / 227 g 4 oz / 113 g FLOUR AP TOMATO PUREE CANNED 1 lb + 8 oz / 680 g SPICE BASIL DRY 2 tsp TOMATO SAUCE CANNED 1 3/4 qt / 1.54 l

CREAM HEAVY WHIPPING 2 gt / 1.89 l SPICE SALT KOSHER 2 tsp SPICE PEPPER BLACK COARSE GROUND 2 tsp

STOCK POT/TILT SKILLET **CONTAINER WITH LID** DICER WITH 3/8" BLADE MEASURING CUPS MEASURING SPOONS **GALLON MEASURE KNIFE CUTTING BOARD**

WIRE WHIP SAFETY GLOVE KITCHEN SPOON

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE				
	DO NOT VARY F	ROM THESE STANDAR	RDS	
ITE	M: CHICKEN NOODL	ID#: <mark>SOUP - 05</mark>		
SHELF LIF	E:		DATE ISSUED: 3/6/2012	
			PORTIONS: 10 oz	
	YI	ELD: 3.5 - gal / 13.2 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	44.8 - 10 oz		
SOP - 18.3	BUTTER ALTERNATE CARROTS SLICED	1/2 cup 2 lb / 907 g		
VEG - 06.2	CELERY (MEDIUM DICE)	1 lb + 12 oz / 794 g		
<u>SOP - 22.25</u>	YELLOW ONION (3/8" DICE) GARLIC IN OIL	1 lb + 12 oz / 794 g 3 TBL		
SOP - 19	CHOPPED PARSLEY	1/2 cup		
<u> </u>	SPICE DILL DRIED	1 TBL		
	SPICE PEPPER BLACK COARSE GROUND	1 1/2 tsp		
	SPICE BASIL DRY	1 TBL		
HSC - 01	CHICKEN STOCK	3 gal / 11.36 l		
<u>PLTRY - 03</u>	OVEN POACHED CHICKEN	3 lb / 1.36 Kilog		
<u>SOP - 20.4</u>	PASTA CAVATAPPI	1 lb + 8 oz / 680 g		
INSURE THAT ALL THE	WORK AREA, EQUIMPENT, COOKING	UTENSILS, AND CONTAINE	RS USED FOR THE	
PREPARATION OR STO	DRAGE OF THIS PRODUCT ARE CLEAN			
CONTAMINANTS!				

ITE	M: FRENCH C	NION SOUP		ID#:SOUP - 06
SHELF LIF	E: 3 D	AYS	DAT	E ISSUED: 3/6/2012
			P	ORTIONS:10 OZ
		YIELD: <mark>3 - gal / 11.4 - l</mark>		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	38.4 - 10 OZ		
000 00	BUTTER ALTERNATE	1 cup	121	
SOP - 22	RED ONIONS (SLICED)	3 lb + 12 oz / 1.7		
SOP - 22.3	YELLOW ONION SLICED WATER	3 lb + 12 oz / 1.7	Kilog	
	BASE CHICKEN	2 1/2 gal / 9.46 l 1/2 cup		
	BASE BEEF	1/2 cup		
	WINE KITCHEN HOUSE RED	3 1/4 cup / 751 m	1	
	WINE SHERRY KITCHEN	3 1/4 cup / 751 m		
		PREPER	ATION	
STEP 1	In a Rondue or Brazier pan or large	stock pot over medium heat,	_	dd onions - stir well and cover for
STEP 2	Uncover and continue to cook and re removed need to stir onions more of	educe for another 1 hour and	15 minutes. As onions sta	art to brown and moisture is
STEP 3	After the full 1 hr 45 minutes add the		ng the side of the pan or r	oot while emptying bottles. Cook
0.2. 0	down for 15 minutes.	Tod mile did onelly dogide.	g o o pa o. p	zet mine emptying zettleer eten
STEP 4	Mix chicken and beef dissolve all lun	nps. Add all liquid to onions a	and reduce to hard simme	r (180°F/82°C) and cook for 1
	hour. End yield should be 6 gal/45.4			
	NOTE: END YEILD SHOULD BE 6 PROPER AMOUNT. IF MORE THE			
STEP 5	Place into a suitable container and c			
	intial, and day dot. store under 40°			
	NOTE: HOLD COVERED ON THE I	INE TO AVOID EXCESSIVE	E EVAPORATION OR RE	DUCTION OF THE SOUP.
		ID RED WINE, AND DRY SI		OOKING SHERRY
	STOCK POT/TILT SKILLET	WIRE WHIP	LEXAN	CONTAINER WITH LID
	MEASURING CUPS	MEASURING SPOONS	GALLON MEASURE	KNIFE
	CUTTING BOARD	SAFETY GLOVE		

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ITEN	I: POTATO BACON (CHEESE	ID#:SOUP - 0
SHELF LIF	<u> </u>		DATE ISSUED: 3/6/2012
			PORTIONS: 10 oz
	YII	ELD:2 - gal / 7.6 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	25.6 - 10 oz	
	PORK BACON RAW	1 lb / 454 g	l I
- 22.15	YELLOW ONION (SMALL DICE)	1 1/2 qt / 1.42 l	
	FLOUR AP	2 cup	
	WATER	3 qt / 2.84 l	
	BASE CHICKEN	3 TBL	
	POTATO PEELED	6 lb / 2.72 Kilog	
	SPICE BASIL DRY	5 tsp	
	SPICE SALT IODIZE TABLE SAUCE HOT FRANKS GAL	1 TBL 3 TBL / 44 ml	
	SPICE PEPPER BLACK COARSE	*	
	GROUND	1 1/2 tsp	
	SPICE GARLIC GRANULATED	1 TBL	
	CREAM HEAVY WHIPPING	1 gt / 946 ml	
	CHEESE MIXED SHREDDED	2 cup	
	ONION GREEN	1 cup	

ITEM:	TEXAS C	TEXAS CHILI		ID#:SOUP - 08
SHELF LIFE:	3 DAY	S	DAT	E ISSUED: <mark>3/6/2012</mark>
			P	ORTIONS:10 oz
		YIELD:34 - cup / 8 - I		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	27.2 - 10 oz		
	BEEF BURGER 100Z CELERY ONION YELLOW PEPPER BELL GREEN WATER PASTE TOMATO SPICE PEPPER CAYENNE SPICE OREGANO GROUND SPICE PEPPER WHITE GROUND SPICE CHILI POWDER SPICE CUMIN GROUND SPICE SALT KOSHER GARLIC IN OIL TOMATO DICED CANNED BEAN PTO CANNED	5 lb / 2.27 Kilog 5 oz / 142 g 5 oz / 142 g 5 oz / 142 g 1 1/2 qt / 1.42 l 1 qt / 946 ml 1 TBL 1/4 cup 2 TBL 1/2 cup 1/3 cup 1 TBL 1 1/2 cup 1 3 cup 1 TBL 1 1/2 qt / 1.42 l 3 qt / 2.84 l		
	STOCK POT/TILT SKILLET MEASURING CUPS	WIRE WHIP MEASURING SPOONS	LEXAN KNIFE	CONTAINER WITH LID
	SAFETY GLOVE	MEAGORING OF CONC	IXIII L	55. THO 55/110

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	HARD R	OCK CAFE STANDARD RECI	PE	
	DO NOT VA	RY FROM THESE STAN	IDARDS	
ITEM	PIG S	LAW		D#:VEG - 01
SHELF LIFE	2 DA	AYS	DATE ISSU	ED: 3/6/2012
			PORTIO	NS:2 tbl
		YIELD:1.8 - lb / 794 - g	5.3 - lb / 2.38 - Kilog	10.5 - lb / 4.8 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	56 - 2 tbl	168 - 2 tbl	336 - 2 tbl
	CABBAGE GREENWHITE SUGAR GRANULATED VINEGAR WHITE WATER	1 lb / 454 g 5 oz / 142 g 1/4 cup 3/4 cup	3 lb / 1.36 Kilog 15 oz / 425 g 3/4 cup 2 1/4 cup	6 lb / 2.72 Kilog 1 lb + 14 oz / 850 g 1 1/2 cup 1 1/4 qt / 1.07 l
		PREPARATIO	ON	
STEP 1	Remove all outside and any damage NOTE: BE SURE TO USE SAFETY			
STEP 2	Using the 'S' blade attachment on the Slicer set the blade to 1/16". Shred c NOTE: BE SURE TO USE SAFETY	e Hobart mixer, (or Robot Coup abbage into a suitable containe	e) set the blade as thin as per.	ossible. If using the Hobart
STEP 3	Place sugar, vinegar and water into a and cover tightly. Let cabbage cool a	a suitable size sauce pot. Bring		shredded cabbage, mix well
STEP 4	Cover with lid, label, date, initial and	day dot. Store under 40°F(5Â' EQUIPMEN		
	HOBART MIXER CON	NTAINER WITH LID	SAUCE POT	SAFETY GLOVE
	CUTTING BOARD			
	L THE WORK AREA, EQUIMPENT, IR STORAGE OF THIS PRODUCT AI			HE

		DO NOT VARY	FROM THESE STANI	DARDS		
ITEM:		ONION RINGS (BREA	ADING OF)		ID#: VEG - 03	
SHELF LIFE:		1 DAYS		DATE ISS	UED: <mark>3/6/2012</mark>	
				PORTI	ONS:7oz	
		YIE	LD: <mark>22 - lb / 10 - Kilog</mark>	44 - Ib / 19.96 - Kilog		
	INGR	EDIENTS	MEASURE			
	PORTION	S PER BATCH	50.29 - 7oz	100.57 - 7oz		
SC - 08 SC - 06	YELLOW ONION SLI HRC FRY FLOUR EGG WASH II CRUMB BREAD PLA		10 lb / 4.54 Kilog 6 lb / 2.72 Kilog 2 gal / 7.57 l 7 lb / 3.18 Kilog	20 lb / 9.07 Kilog 12 lb / 5.44 Kilog 4 gal / 15.14 l 14 lb / 6.35 Kilog		
EP 2 EP 3 EP 4 EP 5 EP 6 EP 7	PREPARATION Set up a breading station by placing the flour, egg wash and bread crumbs into three separate containers right next to one another on a large work table. Remove onions from water. Shake off any excess. Place into the flour and coat evenly. Shake off any excess flour. Place floured rings into egg wash and coat well. Remove from egg wash and let the excess egg wash drain off. Place into the bread crumbs and coat evenly. Shake of excess. Place the breaded onion rings onto sheet trays in a single layer. Place the sheet trays with the breaded onion rings onto a rack. Once all of the onion rings have been breaded, and layered, roll the rack of onion rings into the freezer. Each shift should pull onion rings from the freezer and portion them into 14oz/397g portions NOTE: USE ONLY THE AMOUNT NECESSARY FOR 1 SHIFT SHOULD BE PULLED AND PORTIONED. USE ONE GALLON OF EGG WASH AT A TIME AND PERIODICALLY SIFT BOTH THE BREADCRUMBS AND FLOUR TO REMOVE LUMPS. REMOVE THE BREADED ONION RINGS FROM THE BREADING BY HOOKING THE INSIDE OF THEM WITH YOUR FINGERS TO AVOID KNOCKING OFF THE OUTSIDE BREADING. NOTE: ANY REMAINING EGG WASH, FLOUR, OR BREAD CRUMBS CAN BE SIFTED OR STRAINED AND STORED UNDER 40°F/5°C REFRIGERATION FIR USE WITHIN 24 HOURS.					
	HOTEL PAN	SHEET TRAYS	EQUIPMENT PARCHMENT PAPI		DLING GLOVES	
	ROLLING RACK					

CONTAMINANTS!

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	DO NOT VARY FR		ווטאגטט	ID// NEO . 0.1		
ITEN			ID#:VEG - 04			
SHELF LIF	3 DAYS			SUED: 3/6/2012		
	_		PORT	IONS: patty		
	YIELD	30 - patty	90 - patty	60 - patty		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	30 - patty	90 - patty	60 - patty		
SOP - 06 SOP - 22.15 SOP - 18 SOP - 19	BEAN GARBANZO CANNED MUSHROOM (FRESH SLICED) YELLOW ONION (SMALL DICE) PEPPER BELL GREEN BUTTER UNSALTED GARLIC IN OIL RICE WHITE EGGS SHREDDED CARROTS FLOUR AP CHOPPED PARSLEY CORN STARCH SPICE SALT KOSHER SPICE PEPPER BLACK COARSE GROUND SPICE PAPRIKA SPICE PEPPER CAYENNE NUT CASHEWS NUT SEED SUNFLOWER NUT WALNUT CHOPPED	1 1/4 qt / 1.18 I 3 lb / 1.36 Kilog 2 lb / 907 g 1 lb / 454 g 1/2 cup 3 TBL 1 qt / 946 ml 4 Each 1 1/4 qt / 1.18 I 1 qt / 946 ml 2 cup 1/4 cup 3 TBL 3 TBL 4 tsp 1 TBL 2 cup 2 cup 1 TBL 2 cup 2 cup 2 cup 3 TBL 4 tsp 1 TBL 2 cup 2 cup	3 3/4 qt / 3.55 l 9 lb / 4.08 Kilog 6 lb / 2.72 Kilog 3 lb / 1.36 Kilog 1 1/2 cup 1/2 cup 3 qt / 2.84 l 12 Each 3 3/4 qt / 3.55 l 3 qt / 2.84 l 1 1/2 qt / 1.42 l 3/4 cup 1/2 cup 1/2 cup 1/2 cup 1/4 cup 3 TBL 1 1/2 qt / 1.42 l 2 1/4 qt / 2.13 l 1 1/2 qt / 1.42 l	2 1/2 qt / 2.37 l 6 lb / 2.72 Kilog 4 lb / 1.81 Kilog 2 lb / 907 g 1 cup 1/3 cup 2 qt / 1.89 l 8 Each 2 1/2 qt / 2.37 l 2 qt / 1.89 l 1 qt / 946 ml 1/2 cup 1/3 cup 8 tsp 2 TBL 1 qt / 946 ml 1 / 2 qt / 1.42 l 1 qt / 946 ml		
STEP 1 STEP 2 STEP 3 STEP 4	Place drained garbanzo beans into food proce Place green peppers in cold water to wash prio NOTE: BE SURE TO USE SAFETY GLOVE V Melt butter in a suitable size pan. Add chopped medium heat until moisture evaporates and res Mix eggs, pureed rice, chopped carrots, flour, of	or to dicing. WHEN CUTTING ALL J garbanzo beans, muserve mixture. corn starch, parsley a	ough texture, not pureed VEGETABLES ushrooms, onions, green per nd seasoning together			
STEP 5	Fold saute mixture, rice & carrot spice mixture, and nuts together with spatula. Cool for a minimum of one hour. Portion into 5oz/142g, 4 1/2" patties. Place into proper container. Cover with lid, label, date, initial and day dot. Store under 40°F(5°C) refrigeration. EQUIPMENT					
	MIXING BOWL LEX		CUTTING BOARD	KNIFE		
				13411 =		

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HARD ROCK CAFE STANDARD RECIPE					
	DO	NOT VARY FRO	OM THESE STA	NDARDS	
ITEM	: CHOPPED COLE SLAW				ID#:VEG - 05.1
SHELF LIFE		2 DAYS		DATE IS	SSUED:3/6/2012
				POR	TIONS:#12 scoop
		YIELD	2 - gal / 7.6 - I	4 - gal / 15.14 - I	
	INGREDI	ENTS	MEASURE		
	PORTIONS PE	R BATCH	62 - #12 scoop	124 - #12 scoop	
	CABBAGE CHOPPED 1/4" chopped		2 gal / 7.57 l	4 gal / 15.14 l	I
SOP - 18 DRESS - 08.1	SHREDDED CARROTS SWEET COLE SLAW DR DRIED CRANBERRIES	ESSING	1 cup 1 1/2 qt / 1.42 l 1 cup	2 cup 3 qt / 2.84 l 2 cup	
<u>SOP - 13</u>	CHOPPED GREEN ONIC	DNS	1/2 cup	1 cup	
			PREPERAT	ION	
STEP 1	In a suitable size lexan or slaw dressing. Mix well ur		ng bowl, wearing san	tation gloves, mix togethe	er the cabbage, carrots and cole
STEP 2 STEP 3	Add dried cranberries and Transfer cole slaw into lin				
	refrigeration.		EQUIPME	NT	
	LEXAN WITH LID	STAINLESS STEE		LATEX GLOVES	CONTAINER WITH LID
	GALLON MEASURE	MEASURING CUF	PS	SPATULA	
	L THE WORK AREA, EQ R STORAGE OF THIS PI				R THE
CONTAMINANTS		RODUCI ARE CLEA	AIN, SAINITART, ANL	FREE FRUIVI	
	lia fantha awalwaiwa waa a			2042 CODE MENU	

	HA	RD ROCK CA	FE STANDARD	RECIPE				
	DO NOT	VARY FR	OM THESE :	STANDAR	DS			
ITEM:	CEL	ERY STICKS			ID#:	VEG - 06		
SHELF LIFE:		1 DAYS			DATE ISSUED:	3/6/2012		
				PORTIONS:	sticks			
		YIELD:	24 - sticks					
	INGREDIENTS		MEASURE					
	PORTIONS PER BAT	СН	24 - sticks					
	CELERY		1 Bunch			l		
	PREPARATION With a French Knife cut off the bottom 2 1/2/6.4 cmfrom the end. Cut off 1"/2.54 cm from the top. Remove all leaves and stems. Cut the celery sticks according to the guide below. Place in cold water. Place into a line insert pan. Cover with lid, date, initial, and day dot. Store under 40°F / 5°C refrigeration.							
	NOTE: BE SURE TO USE SAFE NOTE: STALK =			4" 4" 4"		IALF.		
				IPMENT				
		EEN CUTTING	G BOARD		CONTAINER WITH LID	RULER		
	SAFETY GLOVE							
	TALL THE WORK AREA, EQUIN ATION OR STORAGE OF THIS INTS!							

	LIADD D	OCK CAE	CTANDADD DECIE) F			
	HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VA	RY FROI	M THESE STANI	DARDS			
ITEM	CELERY (S	MALL DIC	E)		ID#:VEG - 06.1		
SHELF LIFE	2 D	AYS		DATE ISS	SUED: 3/6/2012		
				PORT	IONS: <mark>Cup</mark>		
		YIELD:	2 - cup / 473 - ml				
	INGREDIENTS		MEASURE				
	PORTIONS PER BATC	Н	2 - cup / 473 - ml				
	CELERY		1 Bunch				
			PREPARATION	N			
STEP 1	Trim and wash celery stalks.						
STEP 2	Cut for ease of handling - flatten a						
	NOTE: BE SURE TO USE SAFE	TY GLOVE	S WHEN CUTTING	CELERY			
STEP 3	Cut again end to end at 1/8" dice						
STEP 4	Place in suitable size container. C	Cover with li	d, label, date, initial a	and day dot. Store un	der 40A°F / 5A°C		
	refrigeration.		EQUIPMENT				
	0.1771110.000.000				0.4 ==== / 0.4 0.4 =		
	CUTTING BOARD	KNIFE	CONTAINER WITH	רוח	SAFETY GLOVE		
	WORK AREA, EQUIMPENT, COC RAGE OF THIS PRODUCT ARE C				THE		

HARD ROCK CAFE STANDARD RECIPE						
		OM THESE STANDA				
ITEM:	CELERY (MEDIUM D	DICE)	ID#:	VEG - 06.2		
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012		
		PORTIONS:	1 oz			
	YIEL	D:12 - oz / 340 - g				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	12 - 1 oz				
	CELERY	1 lb / 454 g				
		PREPARATION				
	Trim the fresh celery stalk by cutting 2 inches			leafy end. Wash the		
STEP 2	celery in cold water making sure to rub off ar Cut each stalk into 1/4" wide strips.	ly dirt that clings to the stal	IKS.			
	NOTE: BE SURE TO USE SAFETY GLOVE	S WHEN CUTTING CELE	RY			
	Cut 1/4" wide strips from end to end into 1/4"					
STEP 4	Place in suitable size container with a tight fi refrigeration.		, initial and day dot. Store un	der 40°F/5°C		
	Tomgoration.					
	CUTTING BOARD KNIFE	CONTAINER WITH LI	D SAFE1	ΓY GLOVE		
INSURE THAT AL	L THE WORK AREA, EQUIMPENT, COOKI	NG UTENSILS. AND CON	ITAINERS USED FOR THE			
	R STORAGE OF THIS PRODUCT ARE CLE					
CONTAMINANTS!		, , , , , , , , , , , , , , , , , , , ,	-			

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS **CELERY (SLIVERS)** ID#:VEG - 06.3 ITEM: SHELF LIFE: 2 DAYS **DATE ISSUED: 3/6/2012** PORTIONS: portion YIELD: 80 - slices 160 - slices 320 - slices **INGREDIENTS** MEASURE **PORTIONS PER BATCH** 8 - portion 16 - portion 32 - portion **CELERY** 4 Stalk 1 Stalk 2 Stalk Step 1 **PREPERATION** STEP 1 Trim the celery by cutting 2 inches/5 cm from the stem end, and remove all leaves and stems. Wash celery stalks in cold water making sure to rub off any soil that has been left on the stalks. Slice the celery into 1/8 inch/3 mm thick slices with your blade at a 45Ű angle. STEP 2 NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING CELERY STEP 3 Place in a line insert pan. Cover with cold water. Cover with lid. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration. **EQUIPMENT CUTTING BOARD KNIFE CONTAINER WITH LID** SAFETY GLOVE INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM **CONTAMINANTS!**

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		HARD ROCK C	AFE STANDARD RECIF	PE		
	DC	NOT VARY F	ROM THESE STANI	DARDS		
ITEN	FAJIT	A ONIONS AND PI	EPPERS		ID#:VE	G - 07
SHELF LIFE	3 DAYS		DA	ATE ISSUED: <mark>5/2</mark>	/2012	
					PORTIONS: 70	z portion
		YIELI	5 - lb / 2.3 - Kilog	10 - lb / 4.54 -	· Kilog	
	INGREDIE	NTS	MEASURE			
	PORTIONS PE	R BATCH	11.43 - 7oz portion	22.86 - 7oz po	ortion	
VEG - 07.1 VEG - 07.1 SOP - 22 SOP - 22.3 CSC - 02	PEPPER BELL GREEN PEPPER BELL RED RED ONIONS (SLICED) YELLOW ONION SLICED FAJITA MARINADE		1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g 1/2 cup	2 lb + 8 oz / 1.7 2 lb + 8 oz / 1.7 2 lb + 8 oz / 1.7 2 lb + 8 oz / 1.7 1 cup	13 Kilog 13 Kilog	
STEP 1	Core and remove all seeds strips. Set aside.			the stem, and de-v	vien. Julienne cu	t the peppers into 1/4"
STEP 2	Using a French knife, core onions. Cut the onions 1/4	onions by cutting of			e. Remove the or	utside skins from all
STEP 3	Place onions and peppers spoon, mix onions and pep onions. Allow peppers and	pers to evenly distri	bute marinade and vege	tables. Place lid on		
STEP 4	Portion 7oz/199g into strip refrigeration.	per bags. Place into			e. Store under 4	0°F/5°C
	FRENCH KNIFE	LATEX GLOVE	EQUIPMENT		CONTAINER W	ITILLID
	STRIPPER BAGS	SAFETY GLOVE		SPOON	CONTAINER W	ווח נוט
	AT ALL THE WORK AREA RATION OR STORAGE OI ANTS!					

	HARD BOCK (CAFE STANDARD RECIPE		
		ROM THESE STANDA	RDS	
ITEM		_	ID#:VEG - 07.1	
SHELF LIFE	•	,	DATE ISSU	JED: 3/6/2012
	-			NS:Pound
	YIE	LD:2.5 - lb / 1.1 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	2.5 - lb / 1.13 - Kilog		
				•
	PEPPER BELL GREEN PEPPER BELL RED	1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g		
		PREPARATION		
	NOTE: REMOVE STEMS, DE-VEIN, ANI			
STEP 1 STEP 2	Place peppers in cold water to wash. Ren Using a French knife, cut peppers in half peppers into 1/4" strips.		s from peppers and	de-vein. Julienne cut the
	NOTE: BE SURE TO USE SAFETY GLO			
STEP 1	Place in storage container. Cover with lid	label, date, initial, and day d EQUIPMENT	ot. Store under 40Â	°F(5°C) refrigeration.
	CUTTING BOARD FRENCH K	NIFE CONTAINER V	VITH LID	SAFETY GLOVE
	E WORK AREA, EQUIMPENT, COOKING DRAGE OF THIS PRODUCT ARE CLEAN	N, SANITARY, AND FREE F		HE

	HARI	O ROCK CAFE STA	ANDARD RECIPE		
	DO NOT \	/ARY FROM TI	HESE STANDA	RDS	
ITEM:	ONIONS (JU	LIENNE STRIPS)			ID#: <mark>VEG - 07.2</mark>
SHELF LIFE:	1	DAYS		DATE IS	SSUED: 3/6/2012
				POR	TIONS: Pound
		YIELD: <mark>2 - Ib</mark>	/ 907 - g		
	INGREDIENTS	MEAS	URE		
	PORTIONS PER BATC	:H 2 - Ib	/ 907 - g		
	ONION YELLOW ONION RED	1 lb / 4 1 lb / 4	0		
	Using a French knife, core onions all onions. Julienne cut onions into NOTE: BE SURE TO USE SAFET	1/4" strips. Be sur	e not to cut away u	sable product.	. Remove the outside skins from
STEP 2	Place in storage container. Cover	with lid, label, date	initial, and day dot EQUIPMENT	. Store under 40°F	(5°C) refrigeration.
	CUTTING BOARD FR	ENCH KNIFE	CONTAINER	WITH LID	SAFETY GLOVE
PREPARATION CONTAMINANTS	LL THE WORK AREA, EQUIMPEN OR STORAGE OF THIS PRODUCT	T ARE CLEAN, SA			

3/6/2012 3:30:26 PM

	HARI	O ROCK CAFE STA	ANDARD RECIPE		
	DO NOT \	/ARY FROM TI	HESE STANDA	RDS	
ITEM:	ONIONS (JU	LIENNE STRIPS)			ID#: <mark>VEG - 07.2</mark>
SHELF LIFE:	1	DAYS		DATE IS	SSUED: 3/6/2012
				POR	TIONS: Pound
		YIELD: <mark>2 - Ib</mark>	/ 907 - g		
	INGREDIENTS	MEAS	URE		
	PORTIONS PER BATC	:H 2 - Ib	/ 907 - g		
	ONION YELLOW ONION RED	1 lb / 4 1 lb / 4	0		
	Using a French knife, core onions all onions. Julienne cut onions into NOTE: BE SURE TO USE SAFET	1/4" strips. Be sur	e not to cut away u	sable product.	. Remove the outside skins from
STEP 2	Place in storage container. Cover	with lid, label, date	initial, and day dot EQUIPMENT	. Store under 40°F	(5°C) refrigeration.
	CUTTING BOARD FR	ENCH KNIFE	CONTAINER	WITH LID	SAFETY GLOVE
PREPARATION CONTAMINANTS	LL THE WORK AREA, EQUIMPEN OR STORAGE OF THIS PRODUCT	T ARE CLEAN, SA			

3/6/2012 3:30:26 PM

	HARD ROO	CK CAFE STANDARD RECIPI	E			
	DO NOT VARY	FROM THESE STAND	ARDS			
ITEM	PEPPERS (CUT FO	R BROILING)		ID#:VEG - 07.3		
SHELF LIFE	2 DAY	S	DATE IS	SSUED: 3/6/2012		
			POR	RTIONS: Pound		
		YIELD:2 - lb / 907 - g				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	2 - lb / 907 - g				
		•	•	•		
	PEPPER BELL GREEN	1 lb / 454 g				
	PEPPER BELL RED	1 lb / 454 g				
		PREPARATION	1			
STEP 1	Place peppers in cold water to wash. F					
STEP 2	Using a French knife, cut peppers into		peppers and de-veil	n. Prepare pepper qters with		
	broiling oil (CSC-18) or store for later use. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS					
STEP 3		Place in storage container. Cover with lid, label, date, initial, and day de EQUIPMENT				
	CUTTING BOARD FRENCH	H KNIFE CONTAINE	R WITH LID	SAFETY GLOVE		
	THE WORK AREA, EQUIMPENT, COO			R THE		
PREPARATION OR S	STORAGE OF THIS PRODUCT ARE C	LEAN, SANITARY, AND FRE	EE FROM			
	for the conduction was of the Hand Dool.		0040 00DE MEN			

3/6/2012 3:27:14 PM

	HARD BOO	CK CAFE STANDARD RE	CIRE	
		Y FROM THESE STA		
ITEM.			INDARDS	ID#:VEG - 07.4
ITEM				
SHELF LIFE	3 DAYS	5	DATE ISS	UED: 5/2/2012
			PORTIO	ONS: Pound
		/IELD: 5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilo	10 - lb / 4.54 - Kilog	
SOP - 14.2 SOP - 14.5 SOP - 22.2 SOP - 22.25 CSC - 02	DICED GREEN PEPPERS DICED RED PEPPERS RED ONION (3/8" DICE) YELLOW ONION (3/8" DICE) FAJITA MARINADE	1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g 1/2 cup		
STEP 1	Place onions and peppers into a proper of kitchen spoon, mix onions and peppers to 40ŰF/5ŰC refrigeration.	o evenly distribute marinad	e and vegetables. Place lid or	container and place under
	NOTE: ALLOW ONIONS AND PEPPER			
STEP 2	Transfer into line insert pans with lids for	service. Label, date, initia EQUIPMI	and day dot. Store under 40A : NT	°F/5A°C refrigeration.
	LATEX GLOVES	KITCHEN SPOON	RUBBER SPATULA C	ONTAINER WITH LID
	LINE INSERT PAN WITH LID	MEASURING CUPS		
	ALL THE WORK AREA, EQUIMPENT, ATION OR STORAGE OF THIS PRODUCTION.			

5/2/2012 3:22:29 PM

	M:	SAUTEED MUSH	ROOMS		ID#:VEG - 08
SHELF LIF	E:	1 DAYS		DATE ISS	SUED: 3/6/2012
				PORT	IONS:x 1/3 cup
		YI	∃LD: 34 - x 1/3 cup	68 - x 1/3 cup	136 - x 1/3 cup
	INGRE	EDIENTS	MEASURE		
	PORTIONS	PER BATCH	34 - x 1/3 cup	68 - x 1/3 cup	136 - x 1/3 cup
	BUTTER UNSALTED		1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
	GARLIC IN OIL	2	1 x 1/3 cup	2 x 1/3 cup	4 x 1/3 cup
	SPICE SALT KOSHER SPICE PEPPER WHIT		1 TBL 1 TBL	2 TBL 2 TBL	1/4 cup 1/4 cup
SOP - 06	MUSHROOM (FRESH		5 lb / 2.27 Kilog	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog
<u>101 00</u>	MOOI ITOOM (I TLEOI	(OLIOLD)	3 10 / 2.27 Tillog	To ib / 4.54 Milog	20 10 / 3.07 Kilog
			PREPARA	ATION	
				HERWISE GO TO STEP 2	
STEP 1	Place mushrooms in a	colander and wash	thoroughly by running u	inder cold water and tossing li	ghtly by hand, continuously
moving the mushrooms to make sure all the dirt is washed off. Drain thoroughly. Slice into 1/4" slices. Reserve					slices. Reserve.
STEP 2	In a tilt skillet or stock	not malt the hutter t	hen add the garlic Cool	k over high heat until garlic be	ains to turn golden. Add
DILI Z	mushrooms and white	pot, men the butter to	cook over high heat ur	itil mushrooms are glossy and	the water has begun to con
	out of them.	роррог. Облина и	occit over mgm neat ar	an macini como aro giocoy ana	the water has began to con
STEP 3	Add the salt to the mus	shrooms and stir it ir	n completely.		
STEP 4	Remove from heat. Tra	ansfer what is neede	ed for service to a line in	sert pan. Place remaining mu	shrooms on a sheet tray line
	with parchment paper.				
STEP 5			rage container. Cover w	ith lid, label, date, initial and d	ay dot. Store under
	40°F(5°C) refrigera		LIGI D THE MUSICO		
	HOUR.	UKAN 15 SHOULD	HOLD THE MUSHROC	OMS IN THIS STATE AND HE	AT AMOUNT NEEDED PE
		E SERVICE HEAT	TO 145°F(63°C) ONI	Y THE AMOUNT OF MUSH	ROOMS NEEDED FOR ON
	HOUR IN SAUTE PAN	N. TRANSFER TO A	LINE INSERT PAN FO	OR SERVICE.	
	NOTE: LOW VOLUME	E SERVICE MAKE	SMALLEST BATCH SIZ	ZE OR PORTION INTO 1/3 C	
	BAGS AND STORE U	INDER 40°F/5°C		R SERVICE MICROWAVE F	OR 20 SECONDS
			EQUIPM		
	COLANDER	STOCK POT/TIL	T SKILLET	PARCHMENT PAPER	CUTTING BOARD
				CONTAINED WITH LED	FRENCH KNIFE
	SHEET TRAYS	PLASTIC WRAF		CONTAINER WITH LID	FREINCH KINIFE

3/6/2012 3:27:14 PM

	HARD RC	OCK CAFE STANDARD RECIPE		
	DO NOT VAR	Y FROM THESE STANDA	RDS	
ITEM	CARAMELIZED ON	ION TOPPING	ID#:	VEG - 08.1
SHELF LIFE	1 DAY	s	DATE ISSUED:	3/6/2012
			PORTIONS:	x 1/3 cup
		YIELD:5 - lb / 2.3 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	30.03 - x 1/3 cup		
		•		
	ONIONS (JULIENNE STRIPS) BUTTER UNSALTED	5 lb / 2.27 Kilog 4 oz / 113 g		
	SPICE SALT KOSHER	1 TBL		
	SPICE PEPPER BLACK GROUND	1 TBL		
		PREPARATION		
STEP 1	Place melted butter in a suitable size sat stirring occasionally. Cook until onions a	ute pan. Heat and then add onions re caramelized. Onions should be	s. Cook for 25-30 minutes ove a deep golden brown in colo	er medium high heat, or and have a sweet taste.
	DO NOT BURN. Remove from the heat. NOTE: DO NOT OVERLOAD PAN. THI	S WILL NOT ALLOW ALL THE C	NIONS TO CARAMELIZE P	PROPERI Y OR
	EVENLY.	o will not allow all the o	MIONO TO CARAMELIZE I	KOI EKET OK
STEP 1	Add seasonings and stir to incorporate.	Transfer into a line insert pan for s EQUIPMENT	ervice.	
	SAUCE PAN KITCHEN SPOON	I CONTAINER WITH LI	ID MEASURING	G SPOONS
	T ALL THE WORK AREA, EQUIMPENT, RATION OR STORAGE OF THIS PRODU			
CONTAMINA		OT AIL CLEAN, CANTIANT, AI	AD I NEE I NOW	

3/6/2012 3:27:14 PM

ITEM	:	CARAMELIZED ONION	(SCRAPS)		ID#:VEG - 08.2
SHELF LIFE		1 DAYS		DATE	ISSUED: 6/7/2012
				PO	RTIONS:x 1/3 cup
		YIE	LD:5 - lb / 2.3 - Kilog		
	II	NGREDIENTS	MEASURE		
	PORT	IONS PER BATCH	30.03 - x 1/3 cup		
SOP - 22.3	YELLOW ONION		5 lb / 2.27 Kilog e rings and pieces cut in half, r		I
	BUTTER UNSAL' SPICE SALT KOS	TED	4 oz / 113 g 1 TBL 1 TBL	IO SKIII	
			PREPARATION		
STEP 1	NOTE: DO NOT I				EY WILL BURN BEFORE THE
STEP 2	stirring occasiona				r 45 minutes over medium heat, golden brown in color and have a
	DO NOT BURN.	NOTE: THE 1/2" SCRAP (IELIZE PROPERLY OR EVENL' LY 45 MINUTES OR LONGER. E
	SAUCE PAN	KITCHEN SPOON	CONTAINER WITH L	.ID ME	ASURING SPOONS

TIEM: SAUTEED MERLOT MUSHROOMS SHELF 1 DAYS DATE ISSUED: 3/6/2012 PORTIONS: x 1/3 cup NIGREDIENTS MEASURE PORTIONS PER BATCH 1 lb / 454 g PORTIONS PER BATCH 1 lb / 454 g PORTIONS PER BATCH 1 lb / 454 g PORTIONS PER BATCH 1 lb / 454 g PORTIONS SOP-06 MUSHROOM (FRESH SLICED) S lb / 2.27 Kilog PREPERATION NOTE: IF USING PRE-SLICED MUSHROOMS, SKIP STEP 1 GO TO STEP 2 If using whole mushrooms, place mushrooms in a large colander. Quickly rinse the mushrooms under running water using year and so to move the mushrooms around to rinse off any drit. Shake off the excess water from the mushrooms and then place on a sheet pan. Using a dry towel to dry off the mushrooms before slicing. Slice into 1/4" slices and reserve. NOTE: DO NOT OVER WASH MUSHROOMS IN WATER. THEY WILL ABSORB THE WATER. NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS STEP 2 In a tilt skillet or RONDUE PAN on low heat, melt the butter completely. Add mushrooms and cook over medium heat until mushrooms are tender and browned. Using a kitchen spoon, mix evenly, stirring to incorporate butter. NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER STEP 3 STEP 4 Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5Ű refrigeration. NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS REFRIGERATED AND RE-HEAT THE AMOUNT OF MUSHROOM NEEDED FOR ONE HOUR OF SERVICE: HEAT IN A SAUTE PAN FOR SERVICE. EQUIPMENT RONDUE/TILT SKILLET PARCHMENT PAPER CUTTING BOARD SHEET TRAYS LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!		HARD RO	OCK CAFE STANDARD REC	CIPE	
PREPERATION MERLOT GARLIC BUTTER 1 Ib / 454 g PREPERATION MOTE: IF USING PRE-SLICED MUSHROOMS, SKIP STEP 1 GO TO STEP 2 If using whole mushrooms, place mushrooms in a large colander. Quickly rinse the mushrooms under running water using years on a sheet pan. Using a dry towel to dry off the mushrooms before slicing. Slice into 1/4" slices and reserve. NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS STEP 2 In a till skillet or RONDUE PAN on low heat, melt the butter completely. Add mushrooms and cook over medium heat until mushrooms are tender and browned. Using a kitchen spoon, mix evenly, stirring to incorporate butter. NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER STEP 3 STEP 4 Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40ŰF/SŰ RONDUE/TILT SKILLET RONDUE/TILT SKILLET PORTIONS: 1/3 cup 136 - x 1/3 cup 14 lb / 1.36 - x 1/3 cup 168 - x 1/3 cup 168 - x 1/3 cup 168 - x 1/3 cup 168 - x 1/3 cup 168 - x 1/3 cup 169 - x 1/3 cup		DO NOT VAF	RY FROM THESE STAI	NDARDS	
PORTIONS x 1/3 cup YIELD: 34 - x 1/3 cup			MUSHROOMS		ID#:VEG - 09
PORTIONS: x 1/3 cup YIELD: 34 - x 1/3 cup BREASURE PORTIONS PER BATCH 14 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup 137 - x 1/3 cup 137 - x 1/3 cup 138 - x 1/3 cup 138 - x 1/3 cup 139 - x 1/3 cup 130 - x 1/3 cup 130 - x 1/3 cup 131 - x 1/3 cup 131 - x 1/3 cup 132 - x 1/3 cup 133 - x 1/3 cup 134 - x 1/3 cup 135 - x 1/3 cup 136 - x 1/3 cup 137 - x 1/3 cup 137 - x 1/3 cup 138 - x 1/3 cup 139 - x 1/3 cup 139 - x 1/3 cup 130 - x 1/3 cup 130 - x 1/3 cup 131 - x 1/3 cup 131 - x 1/3 cup 132 - x 1/3 cup 133 - x 1/3 cup 136 - x 1/3 cup 137 - x 1/3 cup 138 - x 1/3 cup 139 - x 1/3 cup 139 - x 1/3 cup 139 - x 1/3 cup 130 - x 1/3 cup 131 - x 1/3 cup 131 - x 1/3 cup 132 - x 1/3 cup 136 - x 1/3 cup 137 - x 1/3 cup 137 - x 1/3 cup 138 - x 1/3 cup 139 - x 1/3 cup			S	DATE IS:	SUED: 3/6/2012
INGREDIENTS PORTIONS PER BATCH 34 - x 1/3 cup 68 - x 1/3 cup 136 - x 1/3 cup 136 - x 1/3 cup BUTT - 01.1 MERLOT GARLIC BUTTER 1 b / 454 g				PORT	TIONS:x 1/3 cup
PORTIONS PER BATCH 34 - x 1/3 cup 136 - x 1/3 cup 14			YIELD:34 - x 1/3 cup	68 - x 1/3 cup	136 - x 1/3 cup
BUTT - 01.1 MERLOT GARLIC BUTTER 1 lb / 454 g 5 lb / 2.27 Kilog PREPERATION NOTE: IF USING PRE-SLICED MUSHROOMS, SKIP STEP 1 GO TO STEP 2 If using whole mushrooms, place mushrooms in a large colander. Quickly rinse the mushrooms under running water using yeth hands to move the mushrooms around to rinse off any dirt. Shake off the excess water from the mushrooms and then place on a sheet pan. Using a dry towel to dry off the mushrooms before slicing. Slice into 1/4" slices and reserve. NOTE: DO NOT OVER WASH MUSHROOMS IN WATER. THEY WILL ABSORB THE WATER. NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS In a tilt skillet or RONDUE PAN on low heat, melt the butter completely. Add mushrooms and cook over medium heat until mushrooms are tender and browned. Using a kitchen spoon, mix evenly, stirring to incorporate butter. NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER Remove from heat. Place mushrooms on a tray lined with parchment paper. Place in walk-cooler to chill quickly. Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5Ű refrigeration. NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS REFRIGERATED AND RE-HEAT THE AMOUNT NE PER HOUR. HIGH VOLUME SERVICE: HEAT IN A SAUTE PAN TO 145ŰF/63ŰC ONLY THE AMOUNT OF MUSHROON NEEDED FOR ONE HOUR OF SERVICE. TRANSFER TO A LINE INSERT PAN FOR SERVICE. EQUIPMENT RONDUE/TILT SKILLET PARCHMENT PAPER CUTTING BOARD SHEET TRAYS LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING CUPS MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		INGREDIENTS	MEASURE		
MUSHROOM (FRESH SLICED) 5 lb / 2.27 Kilog PREPERATION NOTE: IF USING PRE-SLICED MUSHROOMS, SKIP STEP 1 GO TO STEP 2 If using whole mushrooms, place mushrooms in a large colander. Quickly rinse the mushrooms under running water using yet hands to move the mushrooms around to rinse off any dirt. Shake off the excess water from the mushrooms and then place on a sheet pan. Using a dry towel to dry off the mushrooms before slicing. Slice into 1/4" slices and reserve. NOTE: DO NOT OVER WASH MUSHROOMS IN WATER. THEY WILL ABSORB THE WATER. NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS STEP 2 In a tilt skillet or RONDUE PAN on low heat, melt the butter completely. Add mushrooms and cook over medium heat until mushrooms are tender and browned. Using a kitchen spoon, mix evenly, stirring to incorporate butter. NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER STEP 3 Remove from heat. Place mushrooms on a tray lined with parchment paper. Place in walk-cooler to chill quickly. Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5Ű refrigeration. NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS REFRIGERATED AND RE-HEAT THE AMOUNT NE PER HOUR. HIGH VOLUME SERVICE: HEAT IN A SAUTE PAN TO 145ŰF/63ŰC ONLY THE AMOUNT OF MUSHROOM NEEDED FOR ONE HOUR OF SERVICE. TRANSFER TO A LINE INSERT PAN FOR SERVICE. EQUIPMENT RONDUE/TILT SKILLET PARCHMENT PAPER CUTTING BOARD SHEET TRAYS LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING CUPS MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		PORTIONS PER BATCH	34 - x 1/3 cup	68 - x 1/3 cup	136 - x 1/3 cup
STEP 1 NOTE: IF USING PRE-SLICED MUSHROOMS, SKIP STEP 1 GO TO STEP 2 STEP 1 If using whole mushrooms, place mushrooms in a large colander. Quickly rinse the mushrooms under running water using you hands to move the mushrooms around to rinse off any dirt. Shake off the excess water from the mushrooms and then place on a sheet pan. Using a dry towel to dry off the mushrooms before slicing. Slice into 1/4" slices and reserve. NOTE: DO NOT OVER WASH MUSHROOMS IN WATER. THEY WILL ABSORB THE WATER. NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS STEP 2 In a tilt skillet or RONDUE PAN on low heat, melt the butter completely. Add mushrooms and cook over medium heat until mushrooms are tender and browned. Using a kitchen spoon, mix evenly, stirring to incorporate butter. NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER STEP 3 Remove from heat. Place mushrooms on a tray lined with parchment paper. Place in walk-cooler to chill quickly. Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5Ű refrigeration. NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS REFRIGERATED AND RE-HEAT THE AMOUNT NE PER HOUR. HIGH VOLUME SERVICE: HEAT IN A SAUTE PAN TO 145ŰF/63ŰC ONLY THE AMOUNT OF MUSHROOM NEEDED FOR ONE HOUR OF SERVICE: TRANSFER TO A LINE INSERT PAN FOR SERVICE. EQUIPMENT RONDUE/TILT SKILLET PARCHMENT PAPER CUTTING BOARD SHEET TRAYS LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM				2 lb / 907 g 10 lb / 4.54 Kilog	
STEP 1 If using whole mushrooms, place mushrooms in a large colander. Quickly rinse the mushrooms under running water using you hands to move the mushrooms around to rinse off any dirt. Shake off the excess water from the mushrooms and then place on a sheet pan. Using a dry towel to dry off the mushrooms before slicing. Slice into 1/4" slices and reserve. NOTE: DO NOT OVER WASH MUSHROOMS IN WATER. THEY WILL ABSORB THE WATER. NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS STEP 2 In a tilt skillet or RONDUE PAN on low heat, melt the butter completely. Add mushrooms and cook over medium heat until mushrooms are tender and browned. Using a kitchen spoon, mix evenly, stirring to incorporate butter. NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER STEP 3 Remove from heat. Place mushrooms on a tray lined with parchment paper. Place in walk-cooler to chill quickly. Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5Ű refrigeration. NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS REFRIGERATED AND RE-HEAT THE AMOUNT NE PER HOUR. HIGH VOLUME SERVICE: HEAT IN A SAUTE PAN TO 145ŰF/63ŰC ONLY THE AMOUNT OF MUSHROOM NEEDED FOR ONE HOUR OF SERVICE. TRANSFER TO A LINE INSERT PAN FOR SERVICE. EQUIPMENT RONDUE/TILT SKILLET PARCHMENT PAPER CUTTING BOARD SHEET TRAYS LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING CUPS MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM					
NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER Remove from heat. Place mushrooms on a tray lined with parchment paper. Place in walk-cooler to chill quickly. Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40ŰF/5Ű refrigeration. NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS REFRIGERATED AND RE-HEAT THE AMOUNT NE PER HOUR. HIGH VOLUME SERVICE: HEAT IN A SAUTE PAN TO 145ŰF/63ŰC ONLY THE AMOUNT OF MUSHROOM NEEDED FOR ONE HOUR OF SERVICE. TRANSFER TO A LINE INSERT PAN FOR SERVICE. EQUIPMENT RONDUE/TILT SKILLET PARCHMENT PAPER CUTTING BOARD SHEET TRAYS LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING CUPS MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		If using whole mushrooms, place mushro hands to move the mushrooms around to on a sheet pan. Using a dry towel to dry NOTE: DO NOT OVER WASH MUSHRONOTE: BE SURE TO USE SAFETY GLOIN a tilt skillet or RONDUE PAN on low here.	ooms in a large colander. Quioninse off any dirt. Shake off off the mushrooms before slictoms IN WATER. THEY WILDVE WHEN SLICING MUSH eat, melt the butter completel	ckly rinse the mushrooms un the excess water from the mi cing. Slice into 1/4" slices and LL ABSORB THE WATER. ROOMS y. Add mushrooms and cook	ushrooms and then place them d reserve. over medium heat until
RONDUE/TILT SKILLET PARCHMENT PAPER CUTTING BOARD SHEET TRAYS LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING CUPS MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		NOTE: USE THE CORRECT SIZE RON Remove from heat. Place mushrooms or Once chilled transfer mushrooms into lin- refrigeration. NOTE: BUSY RESTAURANTS SHOULI PER HOUR. HIGH VOLUME SERVICE:	DUE PAN AND DO NOT BU n a tray lined with parchment e insert pans. Cover with lid, D HOLD THE MUSHROOMS HEAT IN A SAUTE PAN TO E. TRANSFER TO A LINE IN	RN BUTTER paper. Place in walk-cooler to label, date, initial, and day do REFRIGERATED AND RE- 145ŰF/63ŰC ONLY THE NSERT PAN FOR SERVICE.	o chill quickly. ot. Store under 40ŰF/5ŰC -HEAT THE AMOUNT NEEDE AMOUNT OF MUSHROOMS
LINE INSERT PAN WITH LID FRENCH KNIFE SAFETY GLOVE MEASURING CUPS MEASURING SPOONS INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		DONDLIE THE CIVILLET		· = =	CLIEFT TDAYO
THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM		LINE INSERT PAN WITH LID	-		
	THE PREP	ARATION OR STORAGE OF THIS PROD			R

·			OM THESE STA	NDARDS	
ITEM		OF ASPARAGI	JS		ID#: <mark>VEG - 10.1</mark>
SHELF LIFE	:	2 DAYS		DA	TE ISSUED: 3/6/2012
				<u> </u>	PORTIONS: x 4oz
		YIELD	4 - oz / 113 - g	80 - oz / 2.27 -	Kilog
	INGREDIENTS	5	MEASURE		
	PORTIONS PER BA	ATCH	1 - x 4oz	20 - x 4oz	
<u>VEG - 12.2</u> <u>BUTT - 01.1</u>	BLANCHED ASPARAGUS MERLOT GARLIC BUTTER		4 oz / 113 g 1 #100 scoop	5 lb / 2.27 Kilog 20 #100 scoop	
STEP 1	Place 4oz/114g of blanched as portions in a proper storage correfrigeration or place into a line NOTE: THE INGREDIENTS IN PORTIONED INTO STRIPPER	ntainer. Cover with insert pan for set THE 5lbs BATO	ith lid, label, date, day ervice.	ot Garlic Butter using a dot, initial, rotate, and	
			EQUIPME	NT	
	STRIPPER BAGS COM	NTAINER WITH	LID MEASL	IRING SPOONS	LARGE MIXING BOWL

ITEM		SIDE OF BROC	FROM THESE STA	NDARDO	ID#:VEG - 10.2		
			COLI	D.A.			
SHELF LIFE		2 DAYS			TE ISSUED: 3/6/2012		
					PORTIONS: x 5oz		
		YII	ELD: 5 - oz / 142 - g	75 - oz / 2.13 -	Kilog		
	INGRE	DIENTS	MEASURE				
	PORTIONS	PER BATCH	1 - x 5oz	15 - x 5oz			
					•		
<u>VEG - 12.1</u>	BLANCHED BROCCOL	=-	5 oz / 142 g	4 lb + 11 oz / 2.	13 Kilog		
<u>BUTT - 01.1</u>	MERLOT GARLIC BUT	TER	1 #100 scoop	15 #100 scoop			
			PREPARAT	TON			
STEP 1	portions in a proper storefrigeration or place in NOTE: THE INGREDIE	rage container. Cov to a line insert pan f NTS IN THE 5lbs E	stripper bag. Add Merlot er with lid, label, date, da or service.	Garlic Butter using a H y dot, initial, rotate, and	EAPING #100 scoop. Store the place under 40°F/5°C NRGE BOWL AND THEN	the	
	PORTIONED INTO ST	RIPPER BAGS.	EQUIPME	NT			
	STRIPPER BAGS	CONTAINER W		JRING SPOONS	LARGE MIXING BOWL		
	#100 SCOOP	OONTAINERW	TITLED WEAK	SKIIVO OI OONO	LANGE MIXING BOWE		

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		LIADD DOOK OA	TE OTANDADE	DECIDE			
		HARD ROCK CA	•		DDO		
		OT VARY FR		STANDA	RDS		L
ITEM		OF GREEN BEA	NS				VEG - 10.3
SHELF LIFE	IFE: 2 DA				DAT	E ISSUED:	3/6/2012
					F	PORTIONS	x 4oz
		YIELD	4 - oz /113 - g		80 - oz / 2.27 -	Kilog	
	INGREDIENT	s	MEASURE				
	PORTIONS PER B	ATCH	1 - x 4oz		20 - x 4oz		
<u>VEG - 12.3</u>	BLANCHED GREEN BEANS		4 oz / 113 g		5 lb / 2.27 Kilog		
BUTT - 01.1	MERLOT GARLIC BUTTER		1 #100 scoop		20 #100 scoop		
			PRFP/	RATION			
STEP 1	Place 4oz/114g of blanched g		stripper bag. Ad	d Merlot G			
	portions in a proper storage corefrigeration or place into a line			e, day dot,	initial, rotate, and	place unde	er 40A°F/5A°C
	NOTE: THE INGREDIENTS II			SSED TOG	ETHER IN A LA	RGE MIXIN	IG BOWL AND THEN
	PORTIONED INTO STRIPPE						
			EQUI	PMENT			
	STRIPPER BAGS CO	NTAINER WITH	LID MI	EASURING	SPOONS	LARGE	MIXING BOWL
	#100 SCOOP						
INSURE THA	T ALL THE WORK AREA, EQ	UIMPENT, COOL	KING UTENSILS	S, AND CO	NTAINERS USE	D FOR	
	ATION OR STORAGE OF TH	IS PRODUCT AF	RE CLEAN, SAN	IITARY, AI	ND FREE FROM		
CONTAMINA	_				2012 2005 115		

ITE	Λ: E	LANCHED BROCC	OLI		ID#:VE	G - 12.1
	SHELF 2 D/			D	ATE ISSUED: 3/6/	2012
						nce
		YIELI	D:5 - lb / 2.3 - Kilog			
	INGREDIE	NTS	MEASURE			
	PORTIONS PE	R BATCH	80 - oz / 2.27 - Ki	log		
	WATER SPICE SALT KOSHER		3 gal / 11.36 l 1 cup			
	BROCCOLI FRESH		5 lb / 2.27 Kilog			
			PREPARA	ATION		
STEP 1	Place water and salt in a si			highest heat available ar	nd bring it to a full	rolling boil. Make
STEP 2	sure the water is at a rolling Add broccoli to boiling salte	ed water. Cook broce	coli until they are just			
	vegetables from boiling wa				them immediatel	y into an ice water
STEP 3	bath to shock. Shocking sto When the vegetables are of				anitarv storage co	ntainer. Portion 5
	oz//142 g of broccoli into a	stripper bag. Add #1	100 scoop of Merlot of	arlic butter into the baga	and close. Place p	ortioned vegetables
	into a line insert pan. Cove	r with lid, label, date	, initial and day dot. I EQUIPM	Rotate and store under 4 I ENT	·0A°F(5A°C) refrig	eration until needed
	SKIMMER	LINE INSERT	PAN STO	OCK POT	KITCHEN	SPOON
	GALLON MEASURE	PREFORATEI	D PAN CO	NTAINER WITH LID	MEASUR	ING CUPS

ITEM	ITEM: BLANCHE		SPARAGUS			ID#: VEG - 12.2
SHELF					DATE ISS	UED:3/6/2012
					PORTI	ONS:Ounce
		YIEL	D: <mark>3 - lb / 1.4 -</mark>	Kilog		
	INGREDIE	NTS	MEASURE			
	PORTIONS PER	RBATCH	48 - oz / 1.30	6 - Kilog		
	WATER SPICE SALT KOSHER ASPARAGUS		3 gal / 11.36 l 1 cup 5 lb / 2.27 Kil			
TEP 1 TEP 2	Place water and salt in a su sure the water is at a rolling Add asparagus to boiling sa vegetables from boiling wate bath to shock. Shocking sto	boil before blanch Ited water. Cook a er with a fry skimm	cook. Place it or ing. sparagus until the er and place the	ney are just cooked a em in a perforated pa	and still firm, appr	oximately 2 minutes. Remo
TEP 3	When the vegetables are co oz/113 g of asparagus into a vegetables into a line insert until needed.	ompletely cold, drai a stripper bag. Add	n well and trans #100 scoop of	fer to a suitable size Merlot garlic butter ir	nto the bagand clo	ose. Place portioned
			-	UIPMENT		
	SKIMMER MEASURING CUPS	LINE INSERT PREFORATE		STOCK POT CONTAINER WIT	THIID	KITCHEN SPOON

ITEN	BLAN	CHED GREEN BEA	INS		ID#: <mark>VEG - 12.3</mark>
SHEL		2 DAYS	AYS		TE ISSUED:3/6/2012
				F	PORTIONS: Ounce
		YIELD:5	- lb / 2.3 - Kilog		
	INGREDIENT	'S N	MEASURE		
	PORTIONS PER E	BATCH 8	80 - oz / 2.27 - Kilog		
	WATER SPICE SALT KOSHER BEAN GREEN	1	gal / 11.36 l cup lb / 2.27 Kilog		
STEP 1 STEP 2	sure the water is at a rolling bo Add green beans to boiling sal	oil before blanching. ted water. Cook gre ng water with a fry s	en beans until they are kimmer and place them	est heat available and just cooked and still in a perforated pan.	d bring it to a full rolling boil. Ma firm, approximately 2 minutes. Plunge them immediately into a
STED 2	TEP 3 When the vegetables are completely cold, drain well and transfer to a suitable size, clean, sanitary storage container oz/113 g of green beans into a stripper bag. Add #100 scoop of Merlot garlic butter into the bagand close. Place portive vegetables into a line insert pan. Cover with lid, label, date, initial and day dot. Rotate and store under 40°F(5°C) r				
OILF 3	until needed.				
JILF J		LINE INSERT PA	EQUIPMENT N STOCK P		KITCHEN SPOON

	HARD ROCK	CAFE STANDARD REC	PE		
	DO NOT VARY F	ROM THESE STAN	IDARDS		
ITEM:	BLANCHING OF PEA	S SNAP	ID#:	VEG - 12.4	
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012	
			PORTIONS:	4 OZ(0)	
	YIE	D:3 - lb / 1.4 - Kilog			
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	12 - 4 OZ(0)			
STEP 1 STEP 2	WATER SPICE SALT IODIZE TABLE PEAS SNAP Place water and salt in a suitable container t the water is at a rolling boiler before blanchir Add the snap peas to the boiling salted wate fry skimmer and place them in a perforated p cooking process and sets the color.	ng. r. Cook snap peas for 1 r pan. Plunge them immedi	ghest heat available and bring it to ninute so they are still firm. Remo ately into an ice water bath to sho	ve the snap peas with a ock. Shocking stops the	
STEP 3	NOTE: SHOCKING THE VEGETABLE IN AN ICE BATH WILL STOP THE COOKING PROCESS AND SETS THE COL. When the snap peas are completely cold, drain well and place in a clean container. Portion into stripper bags and place in line insert pan. Cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration until needed. EQUIPMENT				
	STOCK POT S	TRIPPER BAGS	LINE INSERT PAN WITH LID	SKIMMER	
	HOTEL PAN PERFORATED				
	ALL THE WORK AREA, EQUIMPENT, CO ATION OR STORAGE OF THIS PRODUCT ITS!				

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HARD ROCK CAFE STANDARD RECIPE						
	DO NOT VARY F	ROM THESE STAND	DARDS			
ITEN	FRESH VEGETA	ABLE	ID#:VEG - 13			
SHELF LIFE	USE IMMEDIAT	ELY	DATE ISSUED: 3/6/2012			
			PORTIONS: Portion			
	YII	ELD:3 - Portion				
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	3 - Portion				
		•				
<u>VEG - 10.3</u> VEG - 10.2	SIDE OF GREEN BEANS SIDE OF BROCCOLI	0.75 portion 0.75 portion				
VEG - 10.1	SIDE OF ASPARAGUS	0.75 portion				
VEG - 12.4	BLANCHING OF PEAS SNAP	0.75 portion				
		PREPARATION	ı			
STEP 1	Microwave the vegetable portion for 30-	45 seconds or until steam SERVE IMMEDIATE				
		EQUIPMENT	ELT!!			
	MICROWAVE OVEN					
	WORK AREA, EQUIMPENT, COOKING					
CONTAMINANTS!	RAGE OF THIS PRODUCT ARE CLEAN	I, SANITARY, AND FREE	FROM			

HARD ROCK CAFE STANDARD RECIPE DO NOT VARY FROM THESE STANDARDS WHITE CHEDDAR MASHED POTATO ITEM: ID#: VEG - 15 SHELF 2 DAYS **DATE ISSUED: 3/6/2012** LIFE: PORTIONS:#10 scoop YIELD: 8 - qt / 7.6 - I 16 - qt / 15.14 - I **INGREDIENTS MEASURE** PORTIONS PER BATCH 80 - #10 scoop 160 - #10 scoop 1 gal / 3.79 l WATER 2 gal / 7.57 l POTATO PEELED 20 lb / 9.07 Kilog 10 lb / 4.54 Kilog (for Europe use Merris Piper Potatoes) 2 lb / 907 g **BUTTER UNSALTED** 1 lb / 454 g CREAM HEAVY WHIPPING 1 qt / 946 ml 2 qt / 1.89 I 2 TBL SPICE SALT KOSHER 1/4 cup SPICE PEPPER BLACK COARSE GROUND 2 tsp 4 tsp GARLIC IN OIL 4 tsp 2 tsp BASE VEGETABLE 2 tsp 4 tsp medium, grated CHEESE CHEDDAR WHITE BLOCK 2 lb / 907 g 4 lb / 1.81 Kilog

PREPERATION

1 lb / 454 g

STEP 1 In a large stock pot add water, Add potatoes into water, Bring potatoes to a boil over medium high heat. Stir potatoes with kitchen spoon. Let potatoes cook for 20 to 25 minutes or until potatoes are tender.

8 oz / 227 g

NOTE: TO TEST THE DONENESS OF THE POTATOES, PUT A FEW POTATOES IN A TOWEL AND GENTLY SQUEEZE TO CHECK THE SOFTNESS. THEY SHOULD CRUMBLE EASILY.

STEP 2 While the potatoes are cooking, place seasoning, butter, cream, and vegetable base together in a sauce pan and place on heat to 180ŰF/82ŰC for 1 minute melt butter. Transfer mixture to an 8 cup measuring jug and reserve to add to the potatoes. This will make pouring the mixture into mixer much easier. Use a spatula to remove the seasonings from the sauce pan.

NOTE: DO NOT LET THE CREAM MIXTURE BOIL. CHECK EXPIRATION DATE ON CREAM TO BE SURE IT IS NOT EXPIRED.

STEP 3 When the potatoes are tender, remove from heat and pour potatoes through a colander to strain off the water. Place potatoes into the Hobart mixing bowl. Add 2/3 of the cream mixture into the mixing bowl. Using the ballon whip attachment, mix the potatoes on low speed to incorporate the cream mixture. Add the remainder of the cream mixture to the potatoes to incorporate. Use a spatula to remove any remaining seasonings in the jug. Let mix on low speed until potatoes and cream are fully blended, approximately 1 1/2

NOTE: IF POTATOES ARE GLUEY, STICKY, TIGHT OR TOO STARCHY, LEAVE THEM IN WATER FOR 2 TO 3 MINUTES OFF THE HEAT.

STEP 4 Add cheeses and mix on medium speed until cheese is fully mixed in, about two minutes. Mix on high speed for 15 to 30 seconds to fluff the potatoes.

NOTE: DO NOT OVER MIX

CHEESE ROMANO GRATED

STEP 5 Place on sheet pans and cover with plastic wrap. Using a sharp knife poke small holes in the plastic wrap to vent. Use a spatula to scrape the potatoes from the mixing bowl. Place in walk-in cooler to chill down to 40°F/5°C. Once cooled, transfer into line insert pans with scorch bags. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

Cooling Procedures

- 1. Fill out labels with the product name, day & date of production.
- 2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled
- 3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
- 4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
- 5. Place each bag or container into the ice bath and record the time in a cooling log.
- 6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
- 7. Every two hours, check the temperature and record.
- 8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
- 9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

LARGE STOCK POT OR RONDO HOBART MIXER WITH BALLOON WHIP SAUCE POT

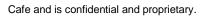
PAN **ATTACHMENTS**

FRENCH MEASURING PLASTIC WRAP MEASURING CUPS **KNIFE SPOONS**

SAFETY GLOVE

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM **CONTAMINANTS!**

SPATULA



Duplication and distribution prohibited

		HARD ROCK CAF	E STANDARD RECIP	E		
	DO	NOT VARY FRO	M THESE STAND	DARDS		
ITEM		BBQ ONIONS		ID#	VEG - 18	
SHELF LIFE		1 DAYS		DATE ISSUED	3/6/2012	
				PORTIONS	1/2 cup	
		YIELD:8 - 3.5 oz		16 - 3.5 oz	32 - 3.5 oz	
	INGREI	DIENTS	MEASURE			
	PORTIONS	PER BATCH	8.75 - 1/2 cup	17.5 - 1/2 cup	35 - 1/2 cup	
<u>VEG - 08.1</u> <u>HSC - 02</u>	CARAMELIZED ONIO HICKORY BBQ SAUC		1 lb + 4 oz / 567 g 1 cup	2 lb + 8 oz / 1.13 Kilog 2 cup	5 lb / 2.27 Kilog 1 qt / 946 ml	
STEP 1	Add caramelized onior pan for service.	PREPARATION Add caramelized onion topping. Add BBQ sauce and mix well with spoon. Bring to simmer. Transfer into a line in: pan for service. EQUIPMENT				
	SAUCE PAN	KITCHEN SF	POON	LINE INSERT PAN	I	
INSURE THAT ALL THE PREPARATION OR STO CONTAMINANTS!	RAGE OF THIS PROD		ANITARY, AND FREE			

	HARD ROCK	K CAFE STANDARD	RECIPE			
	DO NOT VARY	FROM THESE S	STANDARDS			
ITEM:	GRILLED YELLOW ON		ID#:VEG - 20			
SHELF LIFE:			DATE	ISSUED: 6/21/2012		
			Po	ORTIONS: Pound		
	YIE	LD: <mark>1 - lb / 454 - g</mark>	2 - lb / 907 - g	4 - lb / 1.8 - Kilog		
	INGREDIENTS	MEASURE				
	PORTIONS PER BATCH	1 - lb / 454 - g	2 - lb / 907 - g	4 - lb / 1.81 - Kilog		
	YELLOW ONION SLICED 1/2" peeled, sliced	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog		
	OIL SALAD	2 TBL	1/4 cup	1/2 cup		
		PREP	ERATION			
	Lay the onions on a sheet pan in a singular repeat the brushing process.	, , ,		•		
STEP 2	NOTE: GENTLY HANDLE ONIONS TO KEEP RINGS TOGETHER FOR BETTER YIELD AND EASIER GRILLING Place onions on well oiled 500ŰF/260ŰC broiler with metal spatula. Grill onions for approximately 10 to 12 minutes or until onions are well charred. Using a metal spatula and tongs to turn over onions. Turn over gently to keep onions together as best as you can Grill for 10 to 12 minutes or until the onions are well charred. Again using the metal spatula and tongs to carefully remove onions from broiler. Place on a sheet pan to let cool under refrigeration NOTE: DO NOT BURN THE ONIONS. REMOVE ANY OF THE BURNT OUTER RINGS					
	Using a french knife dice grilled onions ino NOTE: BE SURE TO USE SAFETY GLOV			e salsa recipe.		
1	NOTE. BE SURE TO USE SAFETT GLOV		IPMENT			
	CUTTING BOARD K	(NIFE SA	FETY GLOVE	SHEET PANS		
	SPATULA T	ONGS				
	AT ALL THE WORK AREA, EQUIMPENT, ARATION OR STORAGE OF THIS PRODU ANTS!					

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	HARD ROO	CK CAFE STAND	ARD RECIPE				
	DO NOT VARY	Y FROM THES	SE STANDAR	DS			
ITEM:					ID#:VEG - 20.1		
SHELF LIFE:	1 11/10			DATE IS	SUED: 6/21/2012		
				POR	TIONS: Pound		
	Y	 LD: 1 - b / 454	- g 2	- lb / 907 - g	4 - lb / 1.8 - Kilog		
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	1 - lb / 454	- g 2	- lb / 907 - g	4 - lb / 1.81 - Kilog		
	RED ONIONS (SLICED) 1/2" peeled, sliced	1 lb / 454 g	þ	lb / 907 g	4 lb / 1.81 Kilog		
	OIL SALAD	2 TBL	1	/4 cup	1/2 cup		
		PI	REPERATION				
	Lay the onions on a sheet pan in a singe I repeat the brushing process.	ayer. Using a pas	ry brush, coat on	0,			
STEP 2	NOTE: GENTLY HANDLE ONIONS TO KEEP RINGS TOGETHER FOR BETTER YIELD AND EASIER GRILLING Place onions on well oiled 500ŰF/260ŰC broiler with metal spatula. Grill onions for approximately 10 to 12 minutes or until onions are well charred. Using a metal spatula and tongs to turn over onions. Turn over gently to keep onions together as best as you can Grill for 10 to 12 minutes or until the onions are well charred. Again using the metal spatula and tongs to carefully remove onions from broiler. Place on a sheet pan to let cool under refrigeration NOTE: DO NOT BURN THE ONIONS. REMOVE ANY OF THE BURNT OUTER RINGS						
STEP 3	Using a french knife dice grilled onions inc NOTE: BE SURE TO USE SAFETY GLO	o 1/2" to 3/4" piece	s and reserve for		salsa recipe.		
			QUIPMENT				
	CUTTING BOARD	KNIFE	SAFETY GLOV	E	SHEET PANS		
	SPATULA	TONGS					
THE PREP	INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!						

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HARD ROCK CAFE STANDARD RECIPE						
	DO NO	OT VARY FR	OM THESE STAND	DARDS		
ITEM:	ROASTE	D RED PEPPER	STRIPS	ID#	VEG - 21.1	
SHELF LIFE:		2 DAYS		DATE ISSUED	3/6/2012	
				PORTIONS	Ounce	
		YIELI	D:58 - oz / 1.6 - Kilog			
	INGREDIEN	TS	MEASURE			
	PORTIONS PER	BATCH	58 - oz / 1.64 - Kilog			
	PEPPER RED ROASTED		1 3kg can(0)		I	
			PREPARATION	I		
	NOTE: BE SURE TO USE	SAFETY GLOV	E WHEN CUTTING PEP	PERS		
STEP 2	Open the can and drain the	ipe clean, the top of the canned peppers and ensure the can opener is also clean and sanitized. pen the can and drain the peppers in a colander.				
STEP 3	Cut the peppers into 1/4" julienne strips. Place in a suitable size storage container. Cover, label, initial, and day dot. Store under 40°F / 5°C refrigeration.					
		•	EQUIPMENT			
	CUTTING BOARD	KNIFE	CONTA	INER WITH LID	COLANDER	
	CAN OPENER	SAFETY GL	LOVE			
	HE WORK AREA, EQUIMP TORAGE OF THIS PRODU	,	•			

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	LIADI	DOOK OVER CE	VIDADD DECIDE		
		O ROCK CAFE STA			
	DO NOT \	/ARY FROM TH	HESE STANDA	RDS	
ITEN	ROASTED RE	II	ID#:VEG - 21.2		
SHELF LIFE	3	3 DAYS		DATE ISSUE	D:3/6/2012
				PORTION	S:Ounce
		YIELD: 58 -	oz / 1.6 - Kilog		
	INGREDIENTS	MEA	SURE		
	PORTIONS PER BA	TCH 58 -	oz / 1.64 - Kilog		
		<u> </u>		l	<u>I</u>
	PEPPER RED ROASTED	1 3kç	g can(0)		
	WATE DE QUIDE TO MOT OA		PREPARATION	DED0	
STEP 1	NOTE: BE SURE TO USE SA Open the jar and drain the pep			PERS	
STEP 2	cut the peppers into 1/4 " julier			1/4" dice	
STEP 3	Place in a line insert pan. Cove				geration.
	, paning	.,,	EQUIPMENT		9
	CUTTING BOARD	KNIFE	CONTAIN	ER WITH LID	COLANDER
	CAN OPENER	SAFETY GLOVE			

		HADD BOO	CK CAFE STANDARD RE	CIDE	
	ח		FROM THESE STA		
ITE		ILLED TOMATO			ID#:VEG - 22
SHE LIF		1 DAYS		DATE	ISSUED:3/6/2012
				PO	RTIONS: Each
		YI	IELD:10 - Each	20 - Each	40 - Each
	INGRED	ENTS	MEASURE		
	PORTIONS P	ER BATCH	10 - Each	20 - Each	40 - Each
	TOMATO VINE RIPE 4X5	5	10 Each 1/2 cup	20 Each 1 cup	40 Each 2 cup
			22525	TION	
			PREPERA	ATION	
STEP 1	Place in cold water to was core is removed.	sh. Remove and o	PREPERA drain. Using a coring tool,		tomatoes. Make sure the entire
STEP 1 STEP 2	core is removed. Place whole tomatoes into unitil tomatoes are evenly	o a stainless stee coated. Using to	drain. Using a coring tool, I mixing bowl or suitable sings place tomatoes on a	, remove the core from the t size container. Pour salad of	oil over tomatoes and gently toss 500°F/260°C broiler. Grill
	core is removed. Place whole tomatoes into unitil tomatoes are evenly tomatoes on all sides untinote: GRILLING TIME WHEN PLACING TOMATIONS.	o a stainless stee coated. Using to I evenly charred. WILL BE APPRO TOES ON BROIL	drain. Using a coring tool, I mixing bowl or suitable sings place tomatoes on a Remove from broiler and EXIMATELY 20 TO 25 MI	, remove the core from the table size container. Pour salad of broiler core end down on a place into suitable size cor INUTES TO PROPERLY C	oil over tomatoes and gently toss 500°F/260°C broiler. Grill
	core is removed. Place whole tomatoes into unitil tomatoes are evenly tomatoes on all sides unti NOTE: GRILLING TIME WHEN PLACING TOMATEXCESS SKIN LEFT FROW Using firm whire whip, crutomatoes gently to help discounting to the control of the cont	o a stainless stee coated. Using to I evenly charred. WILL BE APPRO TOES ON BROIL OM TOMATOES ish tomatoes into rain the excess iu	drain. Using a coring tool, I mixing bowl or suitable sings place tomatoes on a Remove from broiler and EXIMATELY 20 TO 25 MI ER. OIL WILL CREATE large pieces. Pour tomatice from the tomatoes. Ti	, remove the core from the table size container. Pour salad of broiler core end down on a place into suitable size cor INUTES TO PROPERLY CONTENTS BESURE TO CONTENTS BESURE TO CONTENTS BESURE TO CONTENTS BESURE TO THE PROPERTY OF TAILS BESURE TO THE PROP	bil over tomatoes and gently toss 500ŰF/260ŰC broiler. Grill ntainer. HAR TOMATOES. BE CAREFUL LEAN GRILL TO REMOVE ANY move the juice. Using tongs, stir to another container. Let tomato
STEP 2	core is removed. Place whole tomatoes into unitil tomatoes are evenly tomatoes on all sides unti NOTE: GRILLING TIME WHEN PLACING TOMATEXCESS SKIN LEFT FROW Using firm whire whip, crutomatoes gently to help dieces cool uncovered to NOTE: DO NOT OVER CO.	o a stainless stee coated. Using to I evenly charred. WILL BE APPROFOSE ON BROIL OM TOMATOES ish tomatoes into rain the excess ju 40°F/5°C under RUSH THE TOM	drain. Using a coring tool, I mixing bowl or suitable sings place tomatoes on a Remove from broiler and EXIMATELY 20 TO 25 MI ER. OIL WILL CREATE large pieces. Pour tomat lice from the tomatoes. The refrigeration and reservations with the services of the IATOES WITH WIRE WHITH BERMIXER IN THE	, remove the core from the to size container. Pour salad of broiler core end down on a place into suitable size cor inutes to properly contained to pieces into colander to retransfer drained tomatoes in the form to the making of the sals the cover crushing will be making of the sals the making of	bil over tomatoes and gently toss 500ŰF/260ŰC broiler. Grill ntainer. HAR TOMATOES. BE CAREFUL LEAN GRILL TO REMOVE ANY amove the juice. Using tongs, stir to another container. Let tomato as recipe. L EFFECT THE YIELD.
STEP 2	core is removed. Place whole tomatoes into unitil tomatoes are evenly tomatoes on all sides unti NOTE: GRILLING TIME WHEN PLACING TOMATEXCESS SKIN LEFT FROW Using firm whire whip, crutomatoes gently to help dipieces cool uncovered to NOTE: DO NOT OVER COMATOES WILL BE BITTOMATOES WILL	o a stainless stee coated. Using to I evenly charred. WILL BE APPROTOES ON BROIL OM TOMATOES ish tomatoes into rain the excess ju 40ŰF/5ŰC under RUSH THE TOM ROKEN DOWN V	drain. Using a coring tool, I mixing bowl or suitable sings place tomatoes on a Remove from broiler and EXIMATELY 20 TO 25 MI ER. OIL WILL CREATE large pieces. Pour tomatice from the tomatoes. The refrigeration and resentatoes with wire with the suitable of the suitabl	, remove the core from the to size container. Pour salad of broiler core end down on a place into suitable size cor inutes to properly contained to pieces into colander to retransfer drained tomatoes in the form to the making of the sals the cover crushing will be making of the sals the making of	bil over tomatoes and gently toss 500ŰF/260ŰC broiler. Grill ntainer. HAR TOMATOES. BE CAREFUL LEAN GRILL TO REMOVE ANY amove the juice. Using tongs, stir to another container. Let tomato as recipe. L EFFECT THE YIELD.

		HARD ROCK CA	EE STANDADD	BECIBE	
	DO 1	NOT VARY FR	•		
ITEM:		D JALAPENOS S		TANDARDS	ID#:VEG - 23
			DALJA	DATE	
SHELF LIFE:		1 DAYS			ISSUED: 3/6/2012
				PO	RTIONS: Each
		YIELD	1 - Each	2 - Each	4 - Each
	INGREDIEN	TS	MEASURE		
	PORTIONS PER	ВАТСН	1 - Each	2 - Each	4 - Each
	PEPPER JALAPENO		1 Each	2 Each	4 Each
	OIL SALAD		1/2 tsp	1 tsp	2 tsp
			·		
				RATION	
STEP 1 STEP 2	Place jalapenos in a small be	owl. Brush salad o	il over peppers t	o coat. s are charred on all sides. Re	maya from brailer
				s are charred on all sides. Re .ER SO THEY DON'T ROLL	
	APPROXIMATELY 8 MINUT				
				he top of the pepper off. Cut	
	Remove all seeds and veins recipe.	. Finely chop pepp	ers into 1/8 inch	pieces and reserve in contain	ner for the making of the salsa
	NOTE: BE SURE TO USE S	AFETY GLOVE V	VHEN CUTTING	PEPPERS.	
				PMENT	
	CUTTING BOARD	KNIFE	S	AFETY GLOVE	MIXING BOWL
	TONGS	PASTRY BRU	SH C	ONTAINER WITH LID	
INSURE THAT	ALL THE WORK AREA, EQ	UIMPENT, COOK	ING UTENSILS,	AND CONTAINERS USED I	FOR THE
	OR STORAGE OF THIS PE	ODUCT ARE CL	EAN, SANITAR	, AND FREE FROM	
CONTAMINANT	[S! Hall is for the exclusive use of			2012 CORE MEN	

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		DO NOT VARY	FROM THESE STANDA	ARDS			
ITEN	Λ:	ROASTED MUSH	ROOMS	ID#:VEG - 24			
SHELF LIFE	3 DAYS			DATE IS:	SUED: 3/6/2012		
			PORT	IONS:1/4 cup			
		YII	ELD: 1.5 - qt / 1.4 - I	3 - qt / 2.84 - I	4.5 - qt / 4.3 - l		
	INGRE	DIENTS	MEASURE				
	PORTIONS	PER BATCH	24 - 1/4 cup	48 - 1/4 cup	72 - 1/4 cup		
	MUSHROOM WHITE medium, cleaned, with	stems on	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog	9 lb / 4.08 Kilog		
<u>SEAS - 01.1</u>	BUTTER ALTERNATE SEASONING SALT (A		1/4 cup + 2 TBL / 89 ml 2 TBL	3/4 cup / 177 ml 1/4 cup	1 cup + 2 TBL / 266 ml 1/3 cup		
			PREPARATION				
	Place mushrooms in a china cap and quickly rinse off any excess dirt. Use a towel to dry off the mushrooms and remove any						
STEP 1	remaining dirt.	crima cap and quici	kiy filise oli aliy excess dift. O	,	madini deni di ana remeve any		
STEP 2	remaining dirt. Place dry mushrooms and phase with gloved	in a stainless steel r hand to coat evenly	mixing bowl. Add the Phase ar	nd seasoning. Toss the	mushrooms with the seasoning		
	remaining dirt. Place dry mushrooms and phase with gloved Place mushrooms on a roast mushrooms for 2	in a stainless steel r hand to coat evenly a lined sheet pan an	mixing bowl. Add the Phase ar /. d spread out over sheet pan.	nd seasoning. Toss the Place into a 350°F/17	mushrooms with the seasoning		
STEP 2	remaining dirt. Place dry mushrooms and phase with gloved Place mushrooms on a roast mushrooms for 2 to cool. Once mushrooms have 40°F/5°C refrigerati	in a stainless steel r hand to coat evenly a lined sheet pan an 0 to 25 minutes or u e cooled, cut in half. on.	mixing bowl. Add the Phase ar /. d spread out over sheet pan. I intil mushrooms are a deep go Place into line insert pans wit	nd seasoning. Toss the Place into a 350°F/17 olden brown. Remove n h lids. Label, date, initia	mushrooms with the seasoning 7°C conventional oven and nushrooms from oven and allow		
STEP 2 STEP 3	remaining dirt. Place dry mushrooms and phase with gloved Place mushrooms on a roast mushrooms for 2 to cool. Once mushrooms have 40°F/5°C refrigerati	in a stainless steel r hand to coat evenly a lined sheet pan an 0 to 25 minutes or u e cooled, cut in half. on.	mixing bowl. Add the Phase ar /. d spread out over sheet pan. I intil mushrooms are a deep go Place into line insert pans wit	nd seasoning. Toss the Place into a 350°F/17 olden brown. Remove n h lids. Label, date, initia	mushrooms with the seasoning 7°C conventional oven and nushrooms from oven and allow		
STEP 2 STEP 3	remaining dirt. Place dry mushrooms and phase with gloved Place mushrooms on a roast mushrooms for 2 to cool. Once mushrooms have 40ŰF/5ŰC refrigerati	in a stainless steel r hand to coat evenly a lined sheet pan an 0 to 25 minutes or u e cooled, cut in half. on. USE A SAFETY GL	mixing bowl. Add the Phase ar /. d spread out over sheet pan. I until mushrooms are a deep go Place into line insert pans wit OVE WHEN CUTTING MUSHEQUIPMENT	nd seasoning. Toss the Place into a 350ŰF/17 olden brown. Remove rh lids. Label, date, initiatrooms	mushrooms with the seasoning 7°C conventional oven and nushrooms from oven and allow al, and day dot. Store under		
STEP 2 STEP 3	remaining dirt. Place dry mushrooms and phase with gloved Place mushrooms on a roast mushrooms for 2 to cool. Once mushrooms have 40°F/5°C refrigerati	in a stainless steel r hand to coat evenly a lined sheet pan an 0 to 25 minutes or u e cooled, cut in half. on.	mixing bowl. Add the Phase ar /. d spread out over sheet pan. I intil mushrooms are a deep go Place into line insert pans wit OVE WHEN CUTTING MUSH EQUIPMENT	nd seasoning. Toss the Place into a 350°F/17 olden brown. Remove n h lids. Label, date, initia	mushrooms with the seasoning 7°C conventional oven and nushrooms from oven and allow		

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ITEM		RILLED VEGGIE	ROM THESE ST. SET	, ((1)	ID#:VEG - 43	
SHELI		2 DAYS		DA	TE ISSUED:3/6/2012	
LIFE					PORTIONS:set	
		YIEL	D:1.5 - lb / 680 - g			
	INGREDIEN	TS	MEASURE			
	PORTIONS PER	ВАТСН	6 - set			
SEAS - 01.1	SQUASH ZUCCHINI SQUASH YELLOW OIL SALAD SEASONING SALT (ALL PU	RPOSE)	18 slice 18 slice 1/2 cup 1/2 cup			
STEP 1 STEP 2	lengthwise. Discard the first	thickness to 1/4"/ and last slice. Wh	7 mm. Carefully place en finished, place veg	e zucchini or squash on th gies on a clean sheet par	e slicer and proceed to cut the veg	
STEP 3 STEP 4	NOTE: BE SURE TO USE SAFETY GLOVE WHEN USING SLICER Brush salad oil on one side of vegetables then lightly season with seasoning salt. On a clean, hot broiler grill, place the seasoned side across and down on the grill to score. cook for approximately 1-2 minutes, just enough to get good grill marks. NOTE: ONLY GRILL VEGETABLES ON ONE SIDE. Remove from the grill and cool. Once cooled, place 3 zucchini slices and 3 squash slices into a 1/3 insert pan with deli paper on bottom of the pan. Lay the zucchini slices lengthwise on the paper then place the squash slices at an angle on top of the zucchini, repeat process again stacking the veggie sets on top of each other separated by the deli paper. Cover, label, date, and day dot. Rotate and store under 40ŰF/5ŰC refrigeration.					
	SLICER	SAFETY GLOVE	EQUIPM	I ENT KNIFE	CUTTING BOARD	
	PASTRY BRUSH	DELI OR LOGO		LINE INSERT PAN	TONGS	

CONTAMINANTS!

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	HARD ROCK CA	FE STANDARD REC	CIPE				
	DO NOT VARY FRO	OM THESE STAI	NDARDS				
ITEM	CONFETTI RICE		ID#:VEG - 45				
SHELF LIFE:	2 DAYS		DATE IS	SSUED: 5/2/2012			
			POR	TIONS:#10 scoop			
	YIELD	15 - #10 scoop	30 - #10 scoop	60 - #10 scoop			
	INGREDIENTS	MEASURE					
	PORTIONS PER BATCH	15 - #10 scoop	30 - #10 scoop	60 - #10 scoop			
<u>VEG - 51</u>	RICE PILAF	1 qt / 946 ml	2 qt / 1.89 I	1 gal / 3.79 l			
<u>SOP - 14.5</u>	DICED RED PEPPERS CORN whole kernals, drained	1/2 cup 1/2 cup	1 cup 1 cup	2 cup 2 cup			
	BROCCOLI FRESH raw, small florets, 1" to 1 1/4"	1/2 cup	1 cup	2 cup			
<u>SOP - 19</u> <u>SOP - 13</u>	CHOPPED PARSLEY CHOPPED GREEN ONIONS	1/4 cup 1/4 cup	1/2 cup 1/2 cup	1 cup 1 cup			
STEP 1 STEP 3	PREPARATION Place rice into a large stainless steel bowl. Add peppers, corn, broccoli and fold into rice with a spatula until all ingredients a fully incorporated. Add parsley and green onions and fold into rice until fully incorporated. Portion both 2 #10 scoops and 3 #10 scoops into stripper bags and place into line seperate insert pans. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C						
	refrigeration.	EQUIPMEN	NT				
	STAINLESS STEEL MIXING BOWL	SPATULA	MEASURING CUPS	MEASURING SPOONS			
	LINE INSERT PAN WITH LID	STRIPPER BAGS	#10 SCOOP				
INSURE THAT PREPARATIOI CONTAMINAN	LINE INSERT PAN WITH LID ALL THE WORK AREA, EQUIMPENT, COOK N OR STORAGE OF THIS PRODUCT ARE CL	STRIPPER BAGS	#10 SCOOP CONTAINERS USED FO				

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	HARD ROCK	CAFE STANDARD REC	CIPF	
		FROM THESE STAI		
ITEM				ID#:VEG - 46
SHELF LIFE	3 DAYS		DATE ISS	UED: 3/6/2012
			PORTI	ONS: Cup
	YIEI	D:8 - cup / 1.9 - I	16 - cup / 3.79 - I	32 - cup / 7.6 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8 - cup / 1.89 - I	16 - cup / 3.79 - I	32 - cup / 7.57 - I
	OIL OLIVE PURE	3/4 cup	1 1/2 cup	В сир
	SQUASH ZUCCHINI	2 Each	4 Each	8 Each
	ends removed, cut into qters SQUASH YELLOW	2 Each	4 Each	8 Each
	ends removed, cut into qters EGGPLANT ends removed, cut into qters	1 Each	2 Each	4 Each
	PEPPER BELL RED stemmed, seeded, gtered	2 Each	4 Each	8 Each
	PEPPER YELLOW stemmed, seeded, gtered	1 Each	2 Each	4 Each
SEAS - 01.1	SEASONING SALT (ALL PURPOSE)	2 tsp	4 tsp	8 tsp
<u>VEG - 20.1</u>	GRILLED RED ONIONS SALSA	1 cup	2 cup	1 qt / 946 ml
	TOMATO DICED CANNED	1 cup	2 cup	1 qt / 946 ml
	SPICE OREGANO LEAF GARLIC FRESH	2 TBL 4 tsp	1/4 cup 8 tsp	1/2 cup 1/3 cup
	chopped	4 (Sp	lo reb	II/3 cup
<u>SOP - 19</u>	CHOPPED PARSLEY	1/4 cup	1/2 cup	1 cup
		PREPARA ⁻	TION	
STEP 1	In a hotel pan, place the olive oil in the pan			nd toss in the oil to coat. Sprinkle
STEP 2	the seasoning over the vegetables and toss Place the vegetables on a clean well oiled	s to evenly distribute the : 500°F/260°C broiler. (seasoning. Brill on the flesh sides to ach	ieve good grill marks on
OTET 2	zucchini, squash and eggplant. Grill the pe	ppers on both sides to roa	ast and cook through. Remo	ve the vegetables from the grill
	and place on a sheet pan to cool under refr	igeration.	-	
	NOTE: COOK THE EGGPLANT FOR APPLITTLE RESISTANCE, NOT MUSHY.	PROXIMATELY 5 MINUT	ES OR UNTIL THE FLESH	OF THE EGGPLANT HAS A
STEP 3	Once cooled, cut the vegetables into 3/4" p	ieces and place into a lar	rge stainless steel mixing bo	wl. Add the onions, tomatoes.
0.2. 0	oregano, garlic and parsley and stir with a l	kitchen spoon to fully inco	orporate.	
STEP 4	Place into line insert pans. Cover with lid, la	abel, initial, date and day EQUIPM E	dot. Store under 40°F/5°	C refrigeration.
	HOTEL OR SHEET PAN MEASU	RING CUPS KITC	CHEN SPOON LINE IN	NSERT PAN WITH LID
	SHEET PANS			
THE PREPAR	T ALL THE WORK AREA, EQUIMPENT, C RATION OR STORAGE OF THIS PRODUC			OR .
CONTAMINA	NTS!		2012 CODE MENII	

	HARD ROCK	CAFE STANDARD RECIPE		
	DO NOT VARY F	ROM THESE STANDA	RDS	
ITEM:	LETTUCE LEAVES (V	VRAPS)	ID#	VEG - 47
SHELF LIFE:	1 DAYS		DATE ISSUED	3/6/2012
			PORTIONS	leaves
	YIEL	D:12 - leaves		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	12 - leaves		
SOP - 02.2	ICEBERG LETTUCE LEAF	12 leaf	ſ	I
	Remove any soft leaves from the lettuce. Usi leaves and save for mixed greens.			m. Remove the liner
STEP 2	NOTE: BE SURE USE SAFETY GLOVE WH Gently peel the lettuce leaves from the head. come off. Be sure to use a large enough line dot. Store under 40°F/5°C refrigeration.	Place the leaves into a line ir insert pan so not to damage t	nsert pan, staking them on to the leaves. Cover with lid, lab	pel, date, initial and day
	NOTE: LETTUCE LEAVES NEED TO BE A	T LEAST 4" X 4" SO THEY C EQUIPMENT	CAN BE USED FOR THE LE	TTUCE WRAPS.
	CUTTING BOARD CHEF KNIFE	• -	LINE INSERT PAN W	/ITH LID
	ALL THE WORK AREA, EQUIMPENT, CO ATION OR STORAGE OF THIS PRODUCT ITS!			

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			FROM THESE STAN	DARDS	
ITEM		CUCUMBER	SALAD		ID#:VEG - 48
SHELF LIFE	:	2 DAYS	3	DATE ISSU	JED: 3/6/2012
				PORTIC	ONS:Cup
		Υ	IELD: 12 - cup / 2.8 - I	24 - cup / 5.68 - I	48 - cup / 11.4 - I
	ING	REDIENTS	MEASURE		
	PORTION	NS PER BATCH	12 - cup / 2.84 - I	24 - cup / 5.68 - I	48 - cup / 11.36 - I
<u>SOP - 52</u> VEG - 07.1	CUCUMBERS (SLI PEPPERS (JULIEN		3 qt / 2.84 l 3 cup	1 1/2 gal / 5.68 l 1 1/2 qt / 1.42 l	3 gal / 11.36 l 3 gt / 2.84 l
VEG - 07.2	ONIONS (JULIENN PEPPER JALAPEN chopped fine, 1/8"	IE STRIPS) [']	3 cup 2 TBL	1 1/2 qt / 1.42 l 1/4 cup	3 qt / 2.84 l 1/2 cup
SOP - 31 DRESS - 30	CILANTRO (CHOP SESAME DRESSIN		3/4 cup 1 1/2 cup	1 1/2 cup 3 cup	3 cup 1 1/2 qt / 1.42 l
STEP 1	Place the cucumbe	r on a cutting board	PREPARATI Using a chef knife, remove t		
STEP 2	Peel cucumbers, cuinch hafl moons and	ut in half lengthwise. d place into a mixing	With a spoon, remove seeds bowl	s from the center of the cuc	cumber. Cut cucumber into 1/4
STEP 3			GLOVE WHEN CUTTING TI		
STEP 4	Add sesame dressii 40°F/5°C refrige	ng and toss with glov	enos and cilantro into the mi ved hands to incorporate. Co	over mixing bowl with plast	ic wrap and place under
STEP 5	Remove the plastic	wrap from the mixin	NATE FOR TWO HOURS B g bowl and draing off the sea bel, date, initial and day dot EQUIPMEN	same dressing. Place the v . Store under 40°F/5°C	vegetables into line insert pana refrigeration.
	CHEF KNIFE	SAFETY GLOVE	STAINLE	SS STEEL MIXING BOW	L KITCHEN SPOON
	PLASTIC WRAP	LINE INSERT PA	N WITH LID		

CONTAMINANTS!

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ITEM	GRILLING OF PORTABELLA				ID#:VEG - 49
SHELF LIFE	2	2 DAYS		DATE	SSUED: 3/6/2012
				PO	RTIONS: Each
		YIELD:	6 - Each	12 - Each	24 - Each
	INGREDIENTS		MEASURE		
	PORTIONS PER BATC	H	6 - Each	12 - Each	24 - Each
SOP - 58	PORTABELLO MUSHROOM	(6 Each	12 Each	24 Each
STEP 1	Place the mushroom on a clean we more minute. Turn mushroom over minute.			Cook for 1 minute and turn	
	NOTE: USE A METAL SPATULA NOTE: DO NOT BURN MUSHRO		HE MUSHROOM T	O AVOID BREAKAGE	
STEP 2 STEP 3	Remove the grilled mushrooms froi Place the mushrooms into a line in:	m the broiler	and place on a she cover with lid. Stor EQUIPM I	e under 40°F/5°C refrig	ol under refrigeration. eration.
	SHEET PANS I	INF INSERT	Γ PAN WITH LID		SPATULA

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ITEM:	MARINATED CA	ARROTS		ID#:VEG - 50
SHELF LIFE:	2 DAYS		DATE ISS	SUED: 3/6/2012
			PORT	IONS:Cup
	YI	=LD: 8 - cup / 1.9 - l	16 - cup / 3.79 - I	32 - cup / 7.6 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8 - cup / 1.89 - I	16 - cup / 3.79 - I	32 - cup / 7.57 - I
	MATCHSTICK CARROTS	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
<u>SOP - 31</u> CSC - 57	CILANTRO (CHOPPED) SWEET SOUR SAUCE	1/4 cup 1 cup	1/2 cup 2 cup	1 cup 1 at / 946 ml
			11	1 1
STEP 1	Place matchstick carrots and cilantro into	PREPARAT	ΓΙΟΝ	
STEP 2	Add Sweet and Sour Sauce. Using a glov		vell. Cover the bowl with pla	astic wrap. Place under
	refrigeration for one hour to marinade. Us	sing a china cap, drain marii	nated carrots after one hou	
	Cover with lid, date, initial and day dot. So	tore under 40A°F/5A°C refri EQUIPME		
	STAINLESS STEEL MIXING BOWL	PLASTIC WRAP	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID			

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		HARD ROCK C	AFE STANDAR	D RECIPE		
	DO N	IOT VARY FR	ROM THESE	STANDAR	RDS	
ITEN	Λ:	RICE PILAF				ID#:VEG - 51
SHELF LIFE	:	2 DAYS			DATE I	ISSUED:3/6/2012
					POI	RTIONS:#10 scoop
		YIELD): <mark>1.5 - gal / 5.7</mark>	-1	3 - gal / 11.36 - I	
	INGREDIENT	rs	MEASURE			
	PORTIONS PER E	BATCH	60 - #10 scoo	р	120 - #10 scoop	
	WATER		1 gal / 3.79 l	ŀ	2 gal / 7.57 l	1
	BASE VEGETABLE		1/3 cup	2	2/3 cup	
	SPICE BAY LEAVES		2 leaf		4 leaf	
	SPICE PEPPER WHITE GRO	DUND	1 tsp		2 tsp	
000 00 45	BUTTER UNSALTED	OE)	8 oz / 227 g		1 lb / 454 g	
<u>SOP - 22.15</u>	YELLOW ONION (SMALL DIV	CE)	1 lb / 454 g 2 qt / 1.89 l		2 lb / 907 g 1 gal / 3.79 l	
	NOL WIIIL		·	·	1 gai / 0.70 i	ı
STEP 1	In a large stock not, add the v	vater and vegetal		ARATION	Bring to a hoil Red	uce to a simmer. Add the bay
OTET T	leaves and pepper and stir to		bic base. Our to	incorporate. I	oning to a boil. Itea	dec to a similar. Add the bay
	NOTE: BE SURE ALL OF TH		BASE IS DISS	OLVED. RES	ERVE FOR STEP	4
STEP 2	In a rondue pan over medium	heat, melt butter	r. Add the onion	s until tender.		
STEP 3	Add the rice to the butter and					
STEP 4		ock mixture to the	e rice and stir. E	Bring back to a	a boil and cover wit	h aluminum foil and remove from
STEP 5	heat. Place the covered rondue par	n into a 350°F/1	77°C oven Ba	ake for 20 to 2	5 minutes or until s	all the liquid is absorbed and rice
OILI 3	is tender.	1 III.O & 330/4 1 / 1	TTA O OVCII. DE	INC 101 20 to 2	.o minutes of until e	an the liquid is absorbed and fice
STEP 6		sfer to a sheet pa	an and place un	der 40°F/5Â	°C refrgeration to d	cool. Once cooled, place the rice
	into a suitable size container.	Cover with lids, I	abel, date, initia	l and day dot	. Store under 40°I	F/5°C refrigeration. Reserve for
	the confetti rice.					
	NOTE: BE SURE TO REMOV	VE THE BAY LE				
	07001/007			IIPMENT		
	STOCK POT	RONDUE/TILT	SKILLET	KITCHEN S	SPOON	MEASURING CUPS
	MEASURING SPOONS	LEXAN		LINE INSER	RT PAN WITH LID	
	T ALL THE WORK AREA, EQ					OR THE
CONTAMINA	ON OR STORAGE OF THIS PE	RUDUCI ARE C	LEAN, SANITA	K I, AND FRI	EE FKUW	
CONTAMINA	1410:					

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	HARD ROCI	K CAFE STANDARD REC	PE	
	DO NOT VARY	FROM THESE STAN	IDARDS	
ITEN	M: BALSAMIC TOM	ATOES		ID#:VEG - 52
SHELF LIFE	2 DAYS		DATE ISSU	IED:3/6/2012
			PORTIO	NS:1 1/4 cup
	YI	ELD: 6 - qt /5.7 - l	12 - qt / 11.36 - I	24 - qt / 22.7 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	19.2 - 1 1/4 cup	38.4 - 1 1/4 cup	76.8 - 1 1/4 cup
<u>SOP - 14.1</u>	DICED TOMATO	1 1/2 gal / 5.68 l	3 gal / 11.36 l	6 gal / 22.71 l
	NOTE: IF ROMA TOMATOES ARE NOT AND SLIGHTLY FIRM	AVAILABLE, USE 4 X 5 I	OMATOES IN STAGE 6 OF	RIPENESS, BRIGHT RED
	OIL OLIVE PURE	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	VINEGAR BALSAMIC	1 cup	2 cup	1 qt / 946 ml
	HERB BASIL FRESH	1 cup	2 cup	1 qt / 946 ml
	leaves only, chiffonade			
	GARLIC IN OIL	1/3 cup	3/4 cup	1 1/2 cup
	SPICE SALT IODIZE TABLE	2 TBL	1/4 cup	1/2 cup
	SPICE PEPPER BLACK GROUND	2 tsp	4 tsp	8 tsp
		PREPARAT	ION	
STEP 1	Place all ingredients in a large stainless st are fully incorporated. Cover bowl with pla			
	minimum fo 4 hours. NOTE: TOMATO MIXTURE MUST BE M.	ADINATED EOD A MINIM	LIM OF A HOURS TO ALL O	W EL AVORS TO BLOOM
	BEFORE TRANSFERRING TO LINE INS			W PLAVORS TO BLOOM
STEP 2	Transfer tomato mixture into line insert pa under 40°F/5°C refrigeration.	ns with drain inserts for ser	vice. Cover with lid, label, da	ate, initial and day dot. Store
	S	EQUIPMEN	NT	
	STAINLESS STEEL MIXING BOWL	KITCHEN GLOVES	PLASTIC WRAP	RUBBER SPATULA
	LINE INSERT PAN WITH LID	DRAIN PAN INSER	T	
	T ALL THE WORK AREA, EQUIMPENT, C			
CONTAMINA	RATION OR STORAGE OF THIS PRODUC NTS!	I ARE CLEAN, SANITAR	I, AND FREE FRUM	
	anual is for the evalueive use of the Hard De		2012 CODE MENII	

	HABD BOCK C	AFE STANDARD REG	IDE	
	DO NOT VARY FR			
			NDARDS	
ITEM:		RLIC		ID#:VEG - 53
SHELF LIFE:	5 DAYS		DATE ISS	UED: 3/6/2012
			PORTI	ONS: Tablespoon
	YIELD	1.8 - cup / 414 - ml	3.5 - cup / 828 - ml	7 - cup / 1.7 - I
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	28 - TBL / 414 - ml	56 - TBL / 828 - ml	112 - TBL / 1.66 - I
	GARLIC FRESH OIL OLIVE PURE WATER	1 qt / 946 ml 2 TBL 4 tsp	2 qt / 1.89 l 1/4 cup 8 tsp	1 gal / 3.79 l 1/2 cup 1/3 cup
	Evenly place cloves on a large sheet of alum and place in a 375°F/190°C oven for 30-4 NOTE: CLOVES SHOULD BOT BE PILED IN NOTE: CLOVES SHOULD BE SOFT AND SBITTER.	0 minutes to roast unt	ve oil and water over the clovil fully cooked. Place garlic corrections THREE DEEP	cloves on sheet tray to cool.
	Once cooled, place the garlic cloves into a fo paste.	od processor with an	"S" blade attachment. Pulse	until the garlic is a smooth
STEP 3	Transfer into a line insert pan. Cover with lid,	label, date initial and EQUIPM I	day dot. Store under 40°F/ ENT	/5°C refrigeration
	ALUMINUM FOIL SH	HEET TRAYS M	EASURING CUPS N	MEASURING SPOONS
	LINE INSERT PAN WITH LID			
	ALL THE WORK AREA, EQUIMPENT, COC ATION OR STORAGE OF THIS PRODUCT A TS!			DR .

	HAPP BOOK O	AFE CTANDADD DECIDE		
	=	AFE STANDARD RECIPE COM THESE STANDAF	one	
ITEM				VEG - 54
SHELF	1 DAYS		DATE ISSUED	
LIFE	: PAIG			
			PORTIONS	Pound
	YIELD	1 - lb / 454 - g		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - lb / 454 - g		
	CARROT	1 lb / 454 g	I	1
STEP 1	With a French Knife carefully cut into sticks 3"/7 sure the folding stand is secured in place. Set the using the crank handle. Be sure to secure the c	ne main cutting plate to 1/8"/3 rank handle to the setting kno	3 mm. Set the blade cutting t	
	NOTE: BE SURE TO USE SAFETY GLOVE W NOTE: IF MANDOLIN HAS THE NUMBER SE SELECTION.		LIN SETTING TO #3 FOR TI	HE PROPER CUTTING
STEP 2	Place the carrot pieces lengthwise into the safer cutting blades. In on motion slide the safety gua above the blades and repeat until all carrot piece Carrots. Store under 40ŰF/5ŰC refrigeration.	ard over the cutting blades to	cut the carrot sticks. Return	the safety guard back
	NOTE: BE SURE TO USE SAFETY GLOVE W NOTE: SAVE THE SCRAP PIECES OF CARR NOTE: CARROTS = 3" 3" 3"	OTS FOR GRATED CARRO		
		EQUIPMENT		
	FRENCH KNIFE	CUTTING BOARD	RULER SAF	FETY GLOVE
	LINE INSERT PAN WITH LID	MANDOLIN		
	IAT ALL THE WORK AREA, EQUIMPENT, CO ARATION OR STORAGE OF THIS PRODUCT A			

2012 CORE MENU

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	HARD ROCK C	AFE STANDARD F	RECIPE	
	DO NOT VARY FF	ROM THESE S	TANDARDS	
ITEN		OTATOES		D#:VEG - 55
SHEL LIFI	2 DAVE		DATE	ISSUED: 4/11/2012
			PO	RTIONS:#10 scoop
	YIELD	9:4 - qt / 3.8 - I	8 - qt / 7.57 - I	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - #10 scoop	80 - #10 scoop	
			•	•
	POTATO PEELED	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog	
	WATER	1 as needed	2 as needed	
	BUTTER UNSALTED	8 oz / 227 g	1 lb / 454 g	
	cubed, 1/2"		la.	1
	GARLIC FRESH	1 1/2 cup	3 cup	I
	whole cloves, peeled HERB THYME FRESH	1 oprig	2 sprig	Í
	fresh 5"/12.7 cm in length	1 sprig	≥ sprig	ļ
	HERB TARRAGON FRESH	1 sprig	2 sprig	1
	fresh, 6"/15.2 cm in length	i opiig	p spriig	ı
	HERB ROSEMARY FRESH	1 1/2 tsp	1 TBL	1
	fresh, chopped, no stems		ļ <u></u>	ı
	WATER	2 cup	1 qt / 946 ml	
	reserved from potatoes			
	MILK BUTTERMILK	2 cup	1 qt / 946 ml	
		1 1/2 tsp	1 TBL	
	SPICE SALT KOSHER	8 tsp	1/3 cup	
		PREPAI		
TEP 1	In a large stock pot place the potatoes. Cover t	hem with water at I	east 6" over the top. Place on	the stove and bring to a low boil.
	Cook until fork tender.			
	Place butter in a small sauce pan and melt			
	and herbs until the garlic caramelizes and	will spread out e Remove from he		will take about 30 to 45 minutes
TEP 3	Before adding the butter, garlic & spices to pota			ma NOTE: DO NOT REMOVE TH
ILI J	LEAVES THAT HAVE FALLEN OFF INTO THE	= MIXTURF When	notatoes are cooked reserve	1 at of the water from the stock n
	the potatoes were cooked in, then thoroughly d			
	WATER In the Hobart mixing bowl, add the pot			
TEP 4	In a measuring jug, add the buttermilk and rese			
	mixture slowly to potatoes. Add remaining ingre	edients to the potat	oes.	•
TEP 5	Continue to mix the potatoes until there are sm		Stop mixer scrape down the I	bowl and mix again lightly until we
	blended. Turn the mixer to medium and let mix			
TEP 6	Place on sheet pans and use a spatula to scrap			
	a sharp knife to poke holes in the plastic wrap to			
	into line insert pans with scorch bags Cover wit			40A-F/5A-C retrigeration.
	0700// 007 00/ 41/075 00/ 51/07	EQUIP		AND DALLOON ATTACKS
	STOCK POT COLANDER SMALL SAU	-		AND BALLOON ATTACHMENTS
	SHEET PANS PLASTIC WRAP LINE INSER	T PAN WITH LID	SCORCH BAGS	

INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS! This recipe manual is for the exclusive use of the Hard Rock_{4/11/2012} 4:17:04 PM Cafe and is confidential and proprietary.

2012 CORE MENU

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ITEM:	BBQ CL	ICUMBER SAL	_AD		ID#:VEG - 56
SHELF LIFE:		2 DAYS		DATE IS	SUED: 4/11/2012
				POR	TIONS: 2 TBL
		YIELD:	2 - lb / 907 - g	4 - lb / 1.81 - Kilog	8 - lb / 3.6 - Kilog
	INGREDIENTS		MEASURE		
	PORTIONS PER BA	тсн	32 - 2 TBL	64 - 2 TBL	128 - 2 TBL
ORESS - 30 SOP - 31 SOP - 14.5	SESAME DRESSING WATER SPICE PEPPER RED FLAKES CILANTRO (CHOPPED) DICED RED PEPPERS	CRUSHED	2 qt / 1.89 l 1 cup 2 tsp 1/2 cup 1 cup	1 gal / 3.79 l 2 cup 4 tsp 1 cup 2 cup	2 gal / 7.57 l 1 qt / 946 ml 8 tsp 2 cup 1 qt / 946 ml
OP - 52	CUCUMBERS (SLICING OF) peeled, cut in half, seeded, 1/8"	sliced	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
STEP 1 STEP 2 STEP 3	In a stainless steel mixing bowl, Add the cucumbers, and gently Place into line insert pans and c NOTE: CUCUMBERS MUST B	mix with a kitch over with lids. I	nen spoon until blend Label, date, initial an	pers and mix with a wire whiled evenly. d day dot. Place under 40Â	°F/°5°C refrigeration.
TEP 4	Once the cucumbers have mari initial and day dot. Store under NOTE: THE ONE TIME BATCH 1/6 PAN, DRAIN THE LIQUID (INSERTS.	nated for 6 hou 40°F/5°C ref I IS DESIGNED	rs, pour into a line in rigeration. D FOR A 4" THIRD F	sert pan with a drain insert. PAN FOR THE LINE INSER	Cover with a lid, label, date,
	INOLICIO.		EQUIPME	NT	
		WHIP INSERT PAN \		MEASURING CUPS	MEASURING SPOONS

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	HABD BOCK (CAFE STANDARD REC	IDE		
		ROM THESE STAI	. –		
ITEN			1DARDO	ID#:VEG - 57	
SHEL	F о сијете		DATE	SSUED:3/30/2012	
LIFE	6 SHIF15				
			POR	TIONS: 1/4 cup	
	YIELI	D:12 - oz / 340 - g	24 - oz / 680 - g		
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	12 - 1/4 cup	24 - 1/4 cup		
MISC - 25	CRISPY FLOUR PEPPER JALAPENO CANNED drained	12 oz / 340 g 1 lb / 454 g	1 lb + 8 oz / 680 g 2 lb / 907 g	1	
STEP 1	Using kitchen gloves, dredge the jalapenos intexcess flour from the jalapenos. NOTE: THE FLOUR CAN BE REUSED DUR		all of the rings are separate		
STEP 2	STRAY PIECES OF PEPPERS. Place the floured jalapenos into a 350ŰF/177 approximately 1 to 1 1/2 minutes or until crisp				ook for
STEP 3	Place cooked jalapenos on oil absorbing conton NOTE: COOK ONLY THE AMOUNT OF JAL THE PREP PACKAGE TO ESTIMATE THE A OR PRE-PREP THIS ITEM. KEEP JALAPEN	ainer/paper lined contai APENOS THAT WILL AMOUNT OF THE BIG	ner. Place under a heat lar BE USED WITHIN 30 MIN TEXAN SANDWICHES SO	mp for service. UTES. BE SURE 1 OLD PER DAY. DO	
		EQUIPME			
	6" HALF HOTEL PAN		SIFTER KITC	HEN GLOVES	TONGS
THE PREPA	PAPYRUS PLATE/PAPER TOWEL LINED H IAT ALL THE WORK AREA, EQUIMPENT, CO ARATION OR STORAGE OF THIS PRODUCT	OKING UTENSILS, AN		-or	
CONTAMIN	ANTS!		2012 CODE MENU		

ITEM		FROM THESE STAN	NDARDS	ID#:VEG - 58	
SHELI	F 0 SHIETS	······································		DATE ISSUED: 3/30/2012	
LIFE	0 0.1 10			PORTIONS: 3/4 cup	
	YIE	ID: 12 - oz / 340 - g	24 - oz / 680		
	INGREDIENTS	MEASURE		9	
	PORTIONS PER BATCH	12 - 3/4 cup	24 - 3/4 cup		
MISC - 25 SOP - 22.8	CRISPY FLOUR YELLOW ONIONS (SHAVING OF)	12 oz / 340 g 1 lb / 454 g	1 lb + 8 oz / 6 2 lb / 907 g	680 g	
001 - 22.0	,	-			
	Using kitchen gloves, dredge the onions into flour from the onions. NOTE: THE FLOUR CAN BE REUSED DUSTRAY PIECES OF ONIONS.		of the rings are sepa		
STEP 1	flour from the onions. NOTE: THE FLOUR CAN BE REUSED DUSTRAY PIECES OF ONIONS. Place the floured onions into a 350ŰF/1777	o the flour. Make sure all o JRING THE SHIFT. IT NEI °C fryer. Shake the fry ba	of the rings are separated the rings are separated to separate rapidly to separated to separate rapidly rapidly to separate rapidly rapidl	D TO REMOVE ANY LUI	MPS OR
STEP 1	flour from the onions. NOTE: THE FLOUR CAN BE REUSED DUSTRAY PIECES OF ONIONS. Place the floured onions into a 350ŰF/177/1 to 1 1/2 minutes until crisp and golden brown place cooked onions on oil absorbing contains.	o the flour. Make sure all our of the flour. Make sure all our of the shift. IT NEW Architecture. Shake the fry backets. Remove from fryer are siner/paper lined container.	of the rings are separated the rings are separated to the rings are separat	D TO REMOVE ANY LUI arate the onions. Cook fo grease. at lamp for service.	MPS OR r approximately
STEP 1	flour from the onions. NOTE: THE FLOUR CAN BE REUSED DUSTRAY PIECES OF ONIONS. Place the floured onions into a 350ŰF/177/1 to 1 1/2 minutes until crisp and golden brown.	o the flour. Make sure all of JRING THE SHIFT. IT NEI °C fryer. Shake the fry ba own. Remove from fryer are siner/paper lined container. NIONS THAT WILL BE US OUNT OF THE BIG TEXA NDER HEAT LAMP FOR 3	EDS TO BE SIFTE asket rapidly to sep- nd drain off excess. Place under a hea SED WITHIN 30 M IN SANDWICHES 30 MINUTES MAXI	D TO REMOVE ANY LUI arate the onions. Cook fo grease. at lamp for service. INUTES. BE SURE TO C SOLD PER DAY. DO NO	MPS OR r approximately CHECK THE
STEP 1	flour from the onions. NOTE: THE FLOUR CAN BE REUSED DUSTRAY PIECES OF ONIONS. Place the floured onions into a 350ŰF/177/1 to 1 1/2 minutes until crisp and golden brown place cooked onions on oil absorbing contant NOTE: COOK ONLY THE AMOUNT OF OPREP PACKAGE TO ESTIMATE THE AMOUNT	o the flour. Make sure all our of the flour. Make sure all our of the SHIFT. IT NEW or on the flow of	EDS TO BE SIFTE asket rapidly to sep- nd drain off excess. Place under a hea SED WITHIN 30 M IN SANDWICHES 30 MINUTES MAXI	D TO REMOVE ANY LUI arate the onions. Cook fo grease. at lamp for service. INUTES. BE SURE TO C SOLD PER DAY. DO NO	MPS OR r approximately CHECK THE